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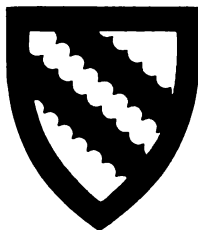
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THE  
LITTLE EPICURE.

*Linda Hull Larned*

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700 CHOICE RECIPES.

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NEW YORK:  
THE BAKER & TAYLOR CO.,  
5 and 7 EAST SIXTEENTH STREET,

Oct 11, 1941  
L3251

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## PREFACE.

The purpose of this book is to enable housekeepers to know the cost of each dish at average market prices, and to provide in each recipe a quantity sufficient for six persons.

It is not designed to instruct beginners in minute details pertaining to the proper preparation of dishes in daily use; that department has already been ably treated by other writers.

The author's intention is to put before her readers a book which will enable them to practice both economy and hospitality, and to make it possible for the inexperienced to calculate exactly the cost of a projected entertainment.

Many housekeepers with small incomes wish to gather their friends about their table, but hesitate to do so because of the incalculable expense; this book has been compiled to meet this

point, and to show that guests can be lunched or dined in a dainty and delicious fashion at a very moderate cost.

Ordinary dishes are supposed to be familiar to every cook, so that directions for many such are here omitted.

Effort has been made (with economy always in view) to give recipes a little out of the ordinary, such as one may like to place before guests who recognize and appreciate the finer effects of seasoning and serving.

The index gives the price as well as the name of each dish, so that in planning an entertainment one can readily choose a menu within the sum apportioned.

# THE LITTLE EPICURE.

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## SOUPS.

### No. 1. BOUILLON. 32c.

Stick two or three cloves into half an onion and fry in the bottom of a soup kettle with an even tablespoonful of butter until the onion is brown, then add two pounds of raw beef from the round which has been chopped into rather small pieces. Stew and brown a little, then add three pints of cold water, cover the kettle and let it stand on the back of the stove two hours, then let it come to a boil, and when boiling pour in one cupful of cold water and when boiling again skim. Now simmer gently two hours, then add salt, pepper, a little celery seed if you like, a small piece of bay leaf and a sprig of parsley. Simmer an hour longer, then add the white of one egg mixed with half a cupful of cold water, add the crushed shell but not a particle of the yolk, boil up once and skim, now strain through

a flannel bag into an earthen bowl, when perfectly cold skim off the fat and you will have enough clear jelly to make bouillon for six persons.

No. 2. BEEF STOCK. 30c.

Wash a large shin bone of beef, crack the bone into pieces, put it into a covered soup kettle and add all of the bones and remains of any cold meat you may have, cover with five quarts of cold water and as soon as it boils skim, cover again and simmer gently four hours. Now add half an onion, which has two or three cloves stuck in it, half a carrot, a sprig of parsley, a small piece of bay leaf, two or three pieces of celery, half a parsnip, half a turnip, salt and pepper; boil until the vegetables and meats are perfectly tender, then strain through a sieve into a bowl or jar and stand it in a cold place until morning. When you are ready to use it skim off the fat, take the jelly out carefully, not disturbing the sediment which has settled in the bottom, and you will have sufficient stock for soup three times. This may be kept several days in a very cold place.

No. 3. CHICKEN STOCK. 57c.

Cut up a three-pound chicken or hen and cover with four quarts of cold water, bring slowly to boiling point, then skim; simmer gently until

the chicken is tender, then add one sprig of parsley, one very small onion, a sprig of thyme, half a bay leaf, two cloves, a small piece of mace, pepper and salt; boil fifteen minutes, then strain into a jar or bowl and when cold skim and it is ready for use. This will be sufficient for soup twice.

No. 4. FISH STOCK. 30c.

Cut two pounds of fresh fish in small pieces, brown in a saucepan with one tablespoonful of butter, a bit of onion, celery, parsley, carrot, two peppercorns, half a bay leaf, two cloves and one sprig of thyme; cover with three quarts of water and simmer an hour; when perfectly cold strain. This will be sufficient for soup twice.

No. 5. WHITE STOCK. 20c.

Wash a knuckle of veal, crack the bones and put it into a soup kettle with the remains of any chicken or veal you may have; cover with four quarts of cold water, when boiling skim and simmer gently four hours, then add one teaspoonful of salt, a little pepper, a small piece of carrot, a small piece of turnip, half an onion, two or three pieces of the white part of celery, two sprigs of parsley, two or three whole cloves, a bay leaf, a sprig of thyme, and any other white vegetables that you may have. Boil slowly an hour or more, then strain through a sieve into a bowl or jar and

stand in a cold place until you are ready to use it, then skim off the fat and put the jelly on the stove and clear it with the white of an egg as you would bouillon. This will serve a family of six twice.

No. 6. BISQUE OF CLAMS. 20c.

Drain the liquor from one dozen clams, put it into a saucepan, bring to a boiling point and strain; chop the clams very fine, add them to the liquor with a slice of onion and a very small piece of bay leaf; cook slowly fifteen minutes. Put one quart of milk into a double boiler, add one tablespoonful of butter and one tablespoonful of flour dissolved in a little cold milk, add the clams, stir a moment, season with pepper, strain through a sieve and serve.

No. 7. BISQUE OF CRABS. 55c.

Boil half a dozen hard shell crabs, pick out the meat and chop fine; boil the shells in a quart of water. Fry one tablespoonful of butter in a saucepan with half an onion, a sprig of parsley, and the chopped meat until brown, then add the strained shell water, boil one hour, then add one tablespoonful of flour and two cupfuls of rich milk; when boiling serve.

No. 8. BISQUE OF LOBSTER. 45c.

Cut the meat from one boiled lobster into dice,

put the coral in the oven, when dry pound it fine; break the shells and small claws and add them to three pints of white or fish stock, simmer thirty minutes and strain. Now add the coral and lobster meat and one even tablespoonful of butter rubbed smooth with one of flour, stir until it boils, then season with salt, pepper and a dash of cayenne, add half a cupful of hot cream, one tablespoonful of lemon juice and one of Madeira wine if you like. Serve at once.

No. 9. BISQUE OF OYSTERS. 40c.

Put three pints of fish stock on the stove. Press through a sieve one pint of raw oysters, add to the hot stock, thicken with a tablespoonful of butter and one of arrowroot rubbed together, add pepper, salt, and a few drops of tarragon vinegar or lemon juice; when boiling serve.

No. 10. CLAM CHOWDER. 18c.

Put into the bottom of a hot kettle one small slice of salt pork cut into dice, fry until brown, then add one onion sliced, fry with the pork, then add three pints of hot water, one large potato cut into dice, and one teaspoonful of chopped parsley. Boil the whole mixture until the potatoes are tender, now add one dozen clams chopped fine and the juice, one raw tomato, or one cupful of canned tomatoes, or one tablespoonful of tomato catsup and two drops of Tobasco sauce.

When boiling add one slice of toasted bread cut into dice, and two even tablespoonfuls of cracker crumbs. Serve with slices of lemon.

No. 11. COLD CLARET SOUP. 42c.

Put one pint of claret into a saucepan with one pint of water, add one-quarter of a teaspoonful each of cloves, allspice and cinnamon. Now add half a box of any kind of berries, sweeten to taste, boil slowly ten minutes, stirring constantly, then add one teaspoonful of corn starch dissolved in a little cold water. Pour this slowly into the boiling soup and stir quickly, then strain through a sieve, put on ice, and when perfectly cold add the other half box of berries and one lemon, which has been peeled, cut in slices and the seeds taken out. Serve on very cold plates.

No. 12. CONSOMMÉ. 68c.

Take a pound of the round of beef, a small knuckle of veal and a small fowl, cut the meat into small pieces and brown in the bottom of the soup kettle with half an onion and a tablespoonful of butter, then add five quarts of cold water and let it boil up once, pour in a little cold water, then skim. Put the kettle on the back of the stove, simmer gently four or five hours; now add a sprig of parsley, two or three small pieces of celery, a small piece of carrot, two peppercorns, one teaspoonful of salt and a little pepper.



Cook until the vegetables are tender, about an hour, then strain through a flannel bag into a jar and stand it in a cold place until morning. Then skim off the fat, put the jelly on the stove, and when boiling add the whites and crushed shells of two eggs mixed with half a cupful of cold water, boil up once and skim, then strain through a flannel bag which has been previously wet in cold water, and you will have a clear light broth; if you wish it dark add one teaspoonful of caramel. This will make sufficient soup for three times.

No. 13. CONSOMMÉ WITH CHESTNUTS. 22c.

Make Chestnut Timbales No. 68 and add them to three pints of hot consommé.

No. 14. CUCUMBER CONSOMMÉ. 38c.

Slice two cucumbers, add a saltspoonful of sugar and boil in half a cupful of stock half an hour, then add half a cupful of green peas and three pints of consommé and serve.

No. 15. CONSOMMÉ CURRY. 50c.

Cut the heart of a cooked French artichoke into dice, and one slice of fried egg plant into half-inch pieces, drain them and put them into a saucepan with one tablespoonful of cooked rice and half a teaspoonful of curry dissolved in a little water, add three pints of clear consommé,

season with pepper and salt. When boiling serve.

No. 16. CONSOMMÉ IMPERIAL. 35c.

Mix two tablespoonfuls of raw chicken meat pounded fine with the white of one egg and half a cupful of cream, add salt, pepper and a grating of nutmeg, spread this half an inch thick in a shallow pan and bake in a pan of water five minutes, cut it in squares and add to three pints of hot consommé.

No. 17. CONSOMMÉ NEAPOLITAN. 33c.

Put one tablespoonful of cooked spaghetti cut into small pieces, one of cooked tongue and one of cooked ham cut into dice into a saucepan, add two or three mushrooms cut into small pieces and three pints of clear consommé. When boiling serve.

No. 18. CONSOMMÉ PARMESAN. 28c.

Put two tablespoonfuls of spaghetti or vermicelli, which has been boiled and broken in small pieces, into a saucepan, add three pints of clear consommé, season with pepper and salt, add one tablespoonful of Parmesan cheese. When boiling serve.

No. 19. CONSOMMÉ PRINTANIER. 35c.

Cut with a fancy cutter one carrot and half a turnip, boil twenty minutes in salted water, drain and put them into a saucepan with two table-

spoonfuls of cooked green peas, two of asparagus tips, and two of string beans cut into half-inch pieces, add three pints of clear consommé and when boiling season with salt and pepper and serve.

No. 20. CONSOMMÉ ROYAL. 28c.

Beat the yolk of one egg and one whole egg together until perfectly smooth but not light, add one tablespoonful of cream, salt, pepper, a dash of cayenne, three drops of onion juice and a grating of nutmeg, mix thoroughly. Grease very small timbale cups, fill half full with the mixture, set them in a pan of hot water and bake about fifteen minutes in a moderate oven; take them out and cut them in slices and add to three pints of hot consommé.

No. 21. CREAM OF ASPARAGUS. (a) 35c.

Boil one bunch of asparagus in three pints of white stock half an hour, strain out the asparagus, cut off the tips, press the stalks through a sieve, return the pulp to the hot stock, add one tablespoonful of butter and one of arrowroot dissolved in a little cold milk, stir until smooth, add salt, pepper, a dash of cayenne, one cupful of hot cream and the asparagus tips. When boiling stir in the beaten yolk of one egg; serve at once.

No. 22. CREAM OF ASPARAGUS. (b) 18c.

Cover one bunch of asparagus with one pint of

boiling water, add salt and boil half an hour, strain the asparagus from the water, cut off the tips and press the stalks through a sieve. Return the pulp to the water and add one quart of milk; when boiling add one tablespoonful of butter and one of flour dissolved in a little cold milk, season with salt and pepper, stir until smooth, and when boiling add the asparagus tips and serve at once.

No. 23. CREAM OF ARTICHOKEs. 75c. or 58c.

Follow Recipe No. 21 or 22, using two fresh, or the hearts of three canned artichokes, instead of the asparagus, and add just before serving half a cupful of Croutons Royal No. 71.

No. 24. CREAM OF CARROTS. 37c. or 20c.

Follow Recipe No. 21 or 22, using three medium sized carrots which have been peeled and scraped, instead of the asparagus; add just before serving half a cupful of shredded lettuce, the same of asparagus tips, green peas and string beans if you have them. These vegetables must be boiled in salted water, then thrown into cold water for a few minutes; drain, and add them to the soup.

No. 25. CREAM OF CAULIFLOWER. 40c. or 23c.

Follow Recipe No. 21 or 22, using one cauliflower instead of the asparagus. Cut off some

small pieces of the cauliflower when boiled tender, then boil the cauliflower a little longer adding a small blade of mace to the stock, and just before serving add the pieces of cauliflower.

No. 26. CREAM OF CELERY. 30c. or 13c.

Follow Recipe No. 21 or 22, using one bunch of celery and a grating of nutmeg, instead of the asparagus.

No. 27. CREAM OF CHICKEN. (a) 44c.

To three pints of hot chicken stock add one tablespoonful of butter and one of arrowroot dissolved in a little cold milk, season with salt and pepper and add one tablespoonful of chopped parsley, one cupful of hot cream, and the beaten yolk of one egg. Serve at once.

No. 28. CREAM OF CHICKEN. (b) 33c.

Add to three pints of hot chicken stock one tablespoonful of butter and one of flour dissolved in a little of the hot broth; season with salt and pepper and add one tablespoonful of chopped parsley and one cupful of hot milk. When boiling serve.

No. 29. CREAM OF FARINA. 20c.

Put three pints of white stock into a saucepan, when boiling add half a teaspoonful of grated onion, two cloves, salt and pepper. Now stir in carefully one large tablespoonful of farina, boil

gently fifteen minutes, and add one cupful of hot cream. Serve at once.

No. 30. CREAM OF GREEN CORN. (*a*) 40c.

Follow Recipe No. 21, using one can of corn, or two cupfuls of fresh green corn scraped from the ear instead of the asparagus, and add the beaten yolks of two eggs just before serving.

No. 31. CREAM OF GREEN CORN. (*b*) 20c.

Scrape six ears of corn from the cobs and boil fifteen minutes in one quart of hot water, remove the cobs, put in the corn and boil fifteen minutes. Press through a colander and put back in the kettle and add one pint of hot milk, one tablespoonful of butter and two of very fine bread crumbs, season with salt and pepper, and when boiling add the beaten yolk of one egg and serve at once. This can be made with one can of corn boiled fifteen minutes, pressed through a colander, then add the milk, etc.

No. 32. CREAM OF GREEN PEAS. (*a*) 40c.

Follow Recipe No. 21, using two cupfuls of shelled green peas or one can of peas instead of the asparagus, and one sprig of mint; when ready to serve omit the egg and add half a cupful of boiled green peas, half a cupful of shredded lettuce and one lump of sugar.

## No. 33. CREAM OF GREEN PEAS. (b) 25c.

Boil the pods from half a peck of peas in one pint of water about twenty minutes, strain out the pods and add the fresh peas or half a can of peas and one sprig of mint; boil ten or fifteen minutes, then press through a colander. Return to the saucepan and add salt, pepper, one quart of sweet milk, half a teaspoonful of sugar, one tablespoonful of butter and one of flour dissolved in a little cold milk. Stir until smooth, when boiling serve.

## No. 34. CREAM OF MUSHROOMS. 50c.

Cut into pieces half a pound of fresh mushrooms, put them into a saucepan and cover with two cupfuls of boiling water, add half a teaspoonful of salt and one tablespoonful of lemon juice, boil until tender. Take them out and press through a colander, return to the hot liquor, add one tablespoonful of butter and one of arrow-root dissolved in a little cold milk; stir until smooth, then add one quart of rich milk which ought to be half cream, season with salt and pepper, a dash of cayenne, and one tablespoonful of mushroom catsup; serve.

## No. 35. CREAM OF ONION. 13c.

Put one tablespoonful of butter into a saucepan with five onions cut in slices, cover and cook slowly, but not brown, about half an hour; now

add one tablespoonful of flour and stir well, then add one quart of water and one pint of rich milk, season with salt and pepper, boil ten minutes and strain slowly into the soup tureen over the well beaten yolks of two eggs, stirring constantly; now add one tablespoonful of Parmesan cheese and serve at once.

No. 36. CREAM OF POTATO. (a) 28c.

Follow Recipe No. 21, using three large potatoes which have been peeled and parboiled, instead of the asparagus, and two tablespoonfuls of fine bread crumbs instead of the arrowroot; add two drops of Tobasco sauce and one tablespoonful of chopped parsley just before serving.

No. 37 CREAM OF POTATO. (b) 12c.

Boil four large potatoes ten minutes, pour off the water, then add one pint of fresh boiling water and half a teaspoonful of salt. Boil until the potatoes are tender, press them through a colander and return to the kettle, add one tablespoonful of butter and two of fine bread crumbs, stir until smooth, then add one quart of hot milk, one tablespoonful of chopped parsley, salt and pepper.

No. 38. CREAM OF SORREL. 34c.

Cut one quart of sorrel fine, put it in a saucepan with salt and white pepper. Cook five minutes, then add one quart of white stock, boil fif-



teen minutes, then add one tablespoonful of butter and one cupful of cream, stir carefully; when boiling add one French roll sliced thin and pour the soup into the tureen over the yolks of three well beaten eggs.

No. 39. CREAM OF TOMATO. 17c.

Put one pint of fresh tomatoes, or half a can of tomatoes, into a saucepan with a small blade of mace, half a bay leaf, two slices of onion, two or three pieces of celery, and two sprigs of parsley. Cover the saucepan and simmer ten minutes; now add one tablespoonful of butter and one of arrowroot dissolved in a little cold milk, stir until smooth, and strain through a sieve. Put back into the saucepan and add pepper, salt, one lump of sugar, and a quarter of a teaspoonful of baking soda. Now add quickly one quart of hot milk, mix carefully, and serve at once.

No. 40. CREAM OF VEGETABLE OYSTERS. 16c.

Scrape and cut into pieces one bunch of vegetable oysters, put them into a saucepan with one pint of boiling water, add half a teaspoonful of salt, a small blade of mace, one small bay leaf, and four whole allspice. Boil about half an hour, take out the oysters and press them through a sieve, strain the water and return it with the vegetable oyster pulp to the saucepan. When hot add one tablespoonful of butter, one of arrow-

root dissolved in a little cold milk, and one quart of rich hot milk; stir until smooth, add salt and pepper, and when boiling serve.

No. 41. CROUTE AU POT. 17c.

Put three pints of beef stock into a kettle with one small carrot, half a turnip, one leek, and half a cabbage which has been boiled in salted water to take out the strong taste. Boil until the vegetables are tender, then strain from the hot stock, cut in small pieces and keep warm until wanted. Now take two French rolls, cut each one into four pieces, take out the soft part, leaving only the crusts, butter them lightly and dry them in a warm oven ten minutes. Now put the vegetables into the tureen, then the roll crusts, pour over the hot soup and serve.

No. 42. GAME SOUP. 13c.

Cut into small pieces the remains of any kind of game, boil in three pints of beef stock until the meat is tender, strain and skim, pick out the best pieces of meat, cut them into dice and put them back into the strained soup, add some Chestnut Timbales No. 68. When boiling season with salt, pepper, a dash of cayenne, and one wine glass of sherry. Serve at once.

No. 43. GIBLET SOUP. 35c.

Put one teaspoonful of butter into a saucepan,

when quite hot add half an onion sliced, fry until brown, then add half a carrot, a small piece of turnip cut into dice, and the giblets of two chickens cut into small pieces. Fry quickly for a moment, then put all into the soup kettle with three pints of the chicken stock, season with pepper, salt and two or three peppercorns, and simmer until the giblets are tender, about three hours; now strain through a sieve, put it into a clean saucepan, when boiling add one tablespoonful of flour moistened with a little of the hot soup, one chicken liver mashed smooth, juice of half a lemon and one tablespoonful of Port or Madeira wine. Put the yolks of three hard boiled eggs cut in halves in the tureen, pour in the soup and serve at once.

No. 44. GREEN TURTLE SOUP. 70c.

Cut the head from a small turtle, let it bleed several hours, open the sides, remove the bones, cut the body in pieces and pour boiling water over them. Put the top shell in a kettle, cover it with four quarts of cold water, add half a dozen peppercorns, one dozen cloves, three or four sprigs of thyme and five bay leaves, all tied in a cloth, now add one tablespoonful of salt. Boil one hour, then drain, remove the bones and cut the meat in half-inch pieces, boil down the stock about one hour, then put in the meat

and the shell, boil fifteen minutes; now take out the shell and pour the hot stock into a bowl and it is ready to use. Put two cupfuls of the stock into a kettle with one quart of white stock, add four sprigs of parsley, one of thyme, one bay leaf, two celery tops and three cloves, all tied in a cloth, salt, a dash of cayenne, a grating of nutmeg, one tablespoonful of cornstarch dissolved in a little of the hot broth, and three tablespoonfuls of Madeira wine. Boil half an hour, add one lemon cut in slices and some Egg Balls No. 72. The size of green turtles ranges from ten pounds to fifty, and the average price is about fifteen cents per pound; as it is so much trouble to prepare I would advise using the canned green turtle, which is put up for the market in quart cans costing from 80c to \$1.00 per can.

No. 45. GREEN SOUP WITH WHIPPED  
CREAM. 28c.

Wash one quart of spinach and put it into a kettle with two cupfuls of hot water and half a teaspoonful of salt, boil ten minutes, drain the water off and add to the spinach one even tablespoonful of butter, half a bay leaf, half a cupful of green or canned peas, a sprig of parsley, a sprig of mint and one teaspoonful of chopped onion. Add just enough hot water to keep from burning, cover the saucepan and cook slowly twenty min-

utes, then add one quart of white stock and cook half an hour, then press through a sieve into a clean saucepan, and when boiling add one tablespoonful of arrowroot dissolved in a little cold milk, stir until smooth and season with salt and pepper. Just before serving stir in carefully one small cupful of whipped cream.

No. 46. ITALIAN SOUP WITHOUT MEAT. 16c.

Put a tablespoonful of drippings and one-quarter of a pound of salt pork chopped fine into a kettle, when hot add half a small cabbage, one carrot, some small pieces of celery and half a cupful each of string beans and green peas if you have them; now add half a can of tomatoes and about a cupful of any meat or poultry gravy you may have, and sufficient water to make about three pints of soup. Boil gently one hour, then add one potato cut into small pieces and half a cupful of rice. Cook half an hour, season with salt and pepper and serve.

No. 47. JULIENNE SOUP. 20c.

Cut one small carrot and half a turnip into dice, slice half an onion in very small pieces, cut some sticks of celery into half-inch lengths, and add one tablespoonful of chopped cabbage or half a cupful of Brussel sprouts if you have them. Put this all into the saucepan with salted boiling water and boil fifteen minutes, strain through a

colander, put back into the saucepan and add three pints of clear beef stock, season with salt and pepper, and add one tablespoonful of green peas, one of string beans cut into half-inch pieces, and one of asparagus tips, or you may use canned vegetables. Boil half an hour.

No. 48. **MOCK TURTLE SOUP.** \$1.15.

Have the butcher prepare a calf's head, saving the brains, which are a good substitute for sweet breads; wash the head thoroughly, also wash thoroughly half a pound of calf's liver. Put the head and liver into a soup kettle and cover with cold water and boil fifteen minutes, skim and take the meat out and let it cool; now put the meat back into the kettle, with four quarts of cold water and one teaspoonful of vinegar, simmer gently about two hours, then take out all of the meat, put the bones back into the kettle, add half a carrot, half an onion, half a turnip, one bay leaf, six cloves, some pieces of celery, two sprigs of parsley, three whole allspice, three peppercorns, and quarter of an inch of cinnamon stick; simmer about two hours, strain, and put away to cool. When you are ready to use the soup, put one tablespoonful of butter into a saucepan, with one tablespoonful of flour, brown and add the cold stock which has been skimmed and strained; now add the meat, cut into dice, and one tablespoonful of cold

cooked ham cut into strips. This will be sufficient for twelve persons.

No. 49. MULLIGATAWNEY. 35c.

Put one tablespoonful of butter into a saucepan and add half an onion which has two or three cloves stuck in it, half a small carrot, two or three pieces of celery, half a cupful of cold cooked chicken and one tablespoonful of cold cooked ham cut into dice. Fry until brown, then add three pints of chicken stock, a tablespoonful of boiled rice, half of a small green apple cut into small pieces, one small tablespoonful of flour dissolved in a little of the hot broth, some pieces of raw tomato, half a teaspoonful of curry powder and juice of half a lemon; boil half an hour and serve.

No. 50. NOODLE SOUP. 15c.

Put three pints of clear beef stock in the kettle, when boiling add one cupful of Noodles No. 73, season to taste, boil fifteen minutes and serve.

No. 51. OKRA SOUP. 50c.

Trim the fat from half a pound of ham, put the ham and half a pound of veal into a kettle and cover with one pint of water and boil until meat is very tender, then strain and use the broth which should be about a pint; cut up and boil one dozen okras in salted water until tender. Now put the fat from the ham into a frying pan,

add one small onion cut in rather thick slices, fry but not too brown, add half a can of tomatoes and cook about fifteen minutes; now add this to the hot broth, add the boiled okras, and the meat from three hard shell crabs, which have been boiled; now add sufficient beef stock to make about three pints of soup, season with salt and pepper and a dash of red pepper; when hot serve.

No. 52. OYSTER SOUP. (*a.*) 40c.

Put one pint of oysters on the stove in their own liquor. Put one quart of milk into a double boiler and add one tablespoonful of butter, salt, pepper, or two or three peppercorns; when boiling add the hot oysters and liquor which has been skimmed. Boil until the gills of the oysters begin to curl, then add half a cupful of cracker crumbs, one cupful of cream and one teaspoonful of Worcestershire sauce, and serve at once. This is very delicate, but you may prefer more oysters.

No. 53. OYSTER SOUP. (*b.*) 55c.

Drain one quart of large oysters, put the liquor in a saucepan and when it boils skim, then add the oysters and when it boils skim again, then add one blade of mace, six whole allspice and a dash of cayenne; now add two cupfuls of hot milk; cut one tablespoonful of butter into small



pieces, roll each piece in flour, add them to the oysters, season with salt, skim out the spices and serve.

No. 54. OXTAIL SOUP. 20c.

Put a small slice of pork into the bottom of a kettle, when hot add one onion cut in slices, cook a few moments, then add one oxtail which has been cut at the joints but not clear to the bone; fry a short time, then add two quarts of cold water; simmer about four hours, then add one carrot, one stalk of celery, a sprig of parsley, two cloves and half a small onion, cook until vegetables are tender, add salt and pepper and strain through a sieve. When perfectly cold remove the grease and put the soup, which ought to be about three pints, on the stove; when boiling serve with the oxtail joints which have been trimmed and cut; add one tablespoonful of flour moistened in half a cup of bouillon, and half a glass of Madeira wine.

No. 55. PINK SOUP WITH WHIPPED

CREAM. 20c.

Put three pints of clear white stock in a saucepan and when boiling add salt to taste and three or four drops of Tobasco sauce; dissolve one tablespoonful of arrowroot in a little cold milk, add slowly to the hot soup and when it begins to thicken color a bright pink with one or two

drops of cochineal; just before serving stir in briskly one cupful of whipped cream. This is very nice for a pink dinner.

No. 56. PURÉE OF BAKED BEANS. 5c.

Put two cupfuls of cold baked beans into a saucepan, add a small piece of pork if you have it, cover with two quarts of bean stock, or the same amount of hot water, season with pepper and salt, and add half an onion and a sprig of parsley. If you do not use the pork add one tablespoonful of butter, boil until the beans are very soft, then press through a colander and serve.

No. 57. PURÉE OF BLACK BEANS. 12c.

Soak one large cupful of black beans over night in two quarts of cold water, put on the stove in the morning in the same water; now add a ham bone or some small pieces of ham, and half an onion stuck with three cloves; boil two hours, then take out the onion and ham and simmer about three hours, or until the beans are a soft pulp, adding enough hot water to keep about three pints; now season with salt and pepper, press through a colander into the tureen, and add one hard boiled egg, cut into small pieces, half a lemon cut into thin slices, and one tablespoonful of sherry.

No. 58. PURÉE OF CHICKEN. 30c.

Chop the breast of a small cooked chicken very

fine and put it into a saucepan with three pints of chicken stock, two tablespoonfuls of boiled rice, half a blade of mace, a sprig of parsley and half a sprig of thyme; boil half an hour, season with salt and pepper, press through a colander and serve.

No. 59. PURÉE of HARE. 35c.

Skin a jack rabbit and remove the entrails, but do not touch the blood sack in the neck, wash carefully and wipe dry, cut it in small pieces, put it into a kettle, cut open the blood sack at the neck after you put it into the kettle, cover with one quart of cold water, add salt, pepper, half an onion, and four cloves; simmer gently five or six hours, or until the meat is tender, adding hot water as it boils away. When very tender take out the meat, chop it very fine, press it through a colander, strain the soup into a bowl, add the meat, and let it stand until morning; remove the fat, put the soup on the stove, and when boiling add one wineglassful of Port wine and serve.

No. 60. PURÉE OF POTATO. 10c.

Fry one tablespoonful of butter with five potatoes cut in small pieces and half an onion, add three pints of hot water and one tablespoonful of chopped parsley; boil until potatoes are tender, season with salt, pepper and two or three drops of Tobasco sauce. Press through a colander, return to the fire, and when boiling pour

into the tureen over the beaten yolks of two eggs. Stir once and serve.

No. 61. PURÉE OF SPLIT PEAS. 6c.

Wash one large cupful of split peas, soak them in cold water over night, in the morning drain the water off and put them in the kettle with two quarts of fresh cold water, add a small piece of ham or a small ham bone, just enough to give a little flavor to the soup. Boil four or five hours, take from the fire and press through the colander; return to the soup kettle, season with salt and pepper and when it is boiling serve with croutons. This should make about three pints.

No. 62. PURÉE OF STRING BEANS. 20c.

Boil one pint of string beans in salted water until very tender, drain and pound to a pulp, add one quart of white stock and one even tablespoonful of butter, salt and pepper, and when boiling add the yolks of two eggs beaten with half a cupful of cream. Pour this into the tureen over half a cupful of beans cut into half-inch pieces and half a cupful of green peas. Serve at once.

No. 63. SPINACH SOUP. 20c.

Put three pints of mutton liquor or white stock into a kettle, add half an onion cut into thin slices, a small bay leaf and one slice of bacon; simmer gently half an hour, then add two quarts

of spinach that has been thoroughly washed, drained and trimmed, boil gently uncovered about ten minutes, press through a colander, season with salt and pepper and serve.

No. 64. TOMATO SOUP. (a) 16c.

Stew half a can of tomatoes with two slices of onion, a sprig of parsley, two cloves and one bay leaf, add one quart of brown stock, boil slowly twenty minutes, then strain into a clean saucepan, and when boiling again add one teaspoonful of butter, and one even tablespoonful of flour dissolved in a little cold water. Stir until smooth, then add half a teaspoonful of sugar, and just before serving add a quarter of a teaspoonful of baking soda.

No. 65. TOMATO SOUP. (b) 13c.

Put half a can of tomatoes into a kettle with one quart of brown stock, stew twenty minutes, then strain and put it in a clean saucepan; when boiling add one even tablespoonful of flour dissolved in a little cold water. Stir until smooth, add salt, pepper, half a teaspoonful of sugar, and just before serving add a quarter of a teaspoonful of baking soda.

No. 66. VEGETABLE SOUP. 12c.

Put three pints of beef stock in the kettle, add one small potato, half an onion, half a small turnip, all cut into dice, a few half-inch pieces of

celery, a few thin slices of carrot and one teaspoonful of chopped parsley, season with salt and pepper, boil slowly an hour and a half or until the vegetables are tender. Leave the vegetables in the soup and serve.

No. 67. VEGETABLE SOUP WITHOUT MEAT. 8c.

Cut up about a pint of all kinds of vegetables, have the potatoes boiled, and add some cooked beans if you have them. Put one large tablespoonful of butter into a saucepan, when very hot fry the onions, stir to prevent burning and add an even tablespoonful of flour and cook until light brown; now stir in one quart of hot water, add the other vegetables, pepper, salt, and simmer about two hours, adding more hot water when it is necessary; you should have about three pints. You may press through a colander or serve with the vegetables.

No. 68. CHESTNUT TIMBALES. 12c.

Blanch eighteen French or Italian chestnuts and boil them in salted water until tender, drain and pound them soft, add the yolk of one egg, salt and pepper. Fill small timbale cups, put them in hot water and bake five minutes, take the timbales from the cups, cut in slices and add to the soup.

No. 69. CROUTONS. 3c.

Cut some bread into three thin slices, spread

lightly with butter, cut into pieces half an inch square and put in a hot oven until a golden brown.

No. 70. CROUTONS ROYAL. 8c.

Make a batter of half a cupful of milk and one tablespoonful of butter in a saucepan, when boiling add one cupful of sifted flour, stir for two or three minutes, then take from the fire and add, one by one, two eggs; spread out thin on a rolling board, cut into small dice, sprinkle with flour, put in a wire sieve and dip into hot lard, and fry until a golden brown. Sprinkle with salt and serve with soup.

No. 71. EGG BALLS. 8c.

Rub the yolks of two hard boiled eggs smooth and add the raw yolk of one egg, one even tablespoonful of melted butter, a little salt, pepper, and enough sifted flour to make it consistent to handle. Sprinkle flour on the board, roll about half an inch thick, cut into pieces half an inch square, and roll into little balls in the palm of your hand. Drop them into boiling water for a moment and serve.

No. 72. FORCE MEAT BALLS. 20c.

Chop one cupful of cold meat or chicken, or half of each, very fine, add one teaspoonful of chopped parsley, the grated peel of half a lemon, one tablespoonful of flour, salt, and a dash of paprika or

cayenne; mix thoroughly with one raw egg, make into little balls, the size of a hickory nut, and fry them in butter until a golden brown, or they may be cooked in boiling water. This will make one dozen balls.

No. 73. NOODLES. 7c.

Beat three eggs slightly and add two table-spoonfuls of water, a little salt, and enough flour to make a stiff dough, mix and work it well for twenty minutes, adding flour when necessary. When pliable cut off a portion at a time, roll very thin, sprinkle over with flour, and roll into a rather light roll; take a sharp knife and cut from the end into very thin slices, forming little wheels, or curls, let them dry an hour or more. You may use them in a vegetable or beef soup.



## FISH.

### No. 74. BLACK BASS BOILED. 60c.

Clean a black bass weighing three pounds, put in the fish kettle with one cupful of water, one cupful of claret, and half a tablespoonful of salt; when boiling, simmer half an hour. Serve with Brown Sauce No. 199, adding half a cupful of claret to the sauce.

### No. 75. BLUE FISH BAKED. 50c.

Stuff a three-pound fish with Dressing No. 110, put it into a baking pan, lay three slices of bacon cut thin across the fish, dust lightly with pepper, salt and flour; put half a cupful of hot water into the pan and half a cupful of white wine, or you may use more water and the juice of half a lemon in the place of wine. Bake the fish forty-five minutes, basting often, remove the bacon, put the fish on a hot dish, garnish with slices of lemon and parsley. Mix one even tablespoonful of butter and one of flour and stir into the sauce in the pan, add one tablespoonful of tomato catsup or two of stewed tomatoes; boil two or

three minutes, then strain into a sauce boat and serve with the fish.

No. 76. BLUE FISH BOILED. 36c.

Select a three-pound fish, wrap it in a cloth and boil in Court Bouillon No. 109, adding three peppercorns and two cloves. Serve with Cucumber Sauce No. 209.

No. 77. BROOK TROUT BROILED. \$1.02.

Take six fine large trout, one for each person, clean and dry them in a napkin, slash them two or three times with a sharp knife, roll them in one tablespoonful of olive oil, add salt and pepper and broil about ten minutes. Serve on a hot dish with Maitre d' Hotel Sauce No. 220.

No. 78. BROOK TROUT FRIED. \$1.10.

Clean two pounds of brook trout, dip them in milk and roll them in corn meal or flour, sprinkle lightly with salt and pepper. Put one tablespoonful of butter into a spider and when hot put in the trout and fry a light brown, turning once. Add more butter as it is needed, using about half a cupful, or dip them in beaten egg seasoned with salt and pepper, then in bread crumbs and fry in hot fat, lard and oil mixed, half of each; garnish with lemon and parsley.

No. 79. CODFISH BOILED. 30c.

Buy a solid piece of codfish weighing about

two and one-half pounds, wrap it in a cloth and put in a fish kettle, cover with cold water, add one tablespoonful of salt and one of vinegar or juice of half a lemon. When boiling simmer gently half an hour, take the fish from the cloth, remove the skin, put it on a hot dish, garnish with lemon and parsley and serve with Egg Sauce No. 213 or Oyster Sauce No. 225.

No. 80. EELS STEWED. 28c.

Wash and cut up in pieces two and one-half pounds of eels, cover with salted cold water and stand an hour; put one tablespoonful of butter into a saucepan and add a small onion cut into pieces, cook slowly but do not brown. Now take the eels from the water and fry them a moment with the butter and onions, then add one cupful of hot water, salt, pepper and one teaspoonful of chopped parsley; stew twenty minutes, take the eels out and put them on a hot dish. Thicken the sauce with a teaspoonful of flour, boil up and pour over the eels and serve at once.

No. 81. FISH BAKED AU PARMESAN. 35c.

Take a three-pound fish which is firm and fresh, stuff with Dressing No. 110. Put the fish in a pan and cover with one tablespoonful of butter cut into small bits and sprinkle with one tablespoonful of Parmesan cheese, bake twenty minutes, basting frequently, then add two cup-

fuls of cream and bake slowly about half an hour or until the fish is done, basting frequently with the cream. Put fish on a dish and pour the cream around it and serve hot.

No. 82. FISH EN COQUILLE. 42c.

Put one tablespoonful of butter in a saucepan with one teaspoonful of chopped onion, add one large tablespoonful of flour, brown slightly and add one cupful of the fish stock, salt, pepper and half a cup of white wine, let boil for a moment; now beat the yolks of two eggs, add one tablespoonful of butter and some of the hot sauce, stir until smooth, and add it to the rest of the sauce; stir in two large cupfuls of picked-up boiled fish and when hot fill the coquille dishes and sprinkle with bread crumbs, some bits of butter and a little grated cheese if you like. Bake in the oven five minutes and serve.

No. 83. FISH CROQUETTES. 40c.

Put half a cupful of milk in a saucepan and add one tablespoonful of butter and two tablespoonfuls of bread crumbs; cook until it thickens, then add two cupfuls of cold boiled fish picked up in small pieces, pepper, salt, cayenne, one tablespoonful of chopped parsley, half a teaspoonful of onion juice, a grating of nutmeg and two tablespoonfuls of cream; mix thoroughly, then add the beaten yolks of two eggs; when

cold add enough bread crumbs to form into croquettes, dip in beaten eggs, roll in crumbs and fry in hot fat. Serve with Béchamel Sauce No. 198.

No. 84. FISH FILETS BAKED. 40c.

Cut up two and one-half pounds of flounder or any fresh fish into pieces three inches long, two inches wide and one inch thick, dust them with pepper and salt and fry them on both sides in an even tablespoonful of butter, adding one teaspoonful of lemon juice; do not brown them; then press them between two plates until cold, then put them into a buttered baking pan, sprinkle them with salt and pour over them half a cupful of white wine and add half a cupful of shrimps or mussels if you have them. Bake twenty minutes, put them on a hot dish, pour over a Béchamel Sauce No. 198 or Hollandaise Sauce (a) No. 214, sprinkle with bread crumbs and bits of butter and brown in the oven five minutes. Serve at once.

No. 85. FISH FILETS FRIED. 35c.

Select two and one-half pounds of firm fresh fish, cut it into filets, see No. 84, season with salt and pepper and dip in beaten egg to which you have added one teaspoonful of hot water, then in fine bread crumbs and fry in boiling fat, which is half lard and half olive oil. Serve hot with Bearnaise Sauce No. 196.

No. 86. FISH FILETS STEWED IN  
CLARET. 55c.

Cut up two and one-half pounds of fresh fish into filets, see No. 84, put them into a pan, sprinkle lightly with salt and pepper, add a few sprigs of parsley, some thyme and a small bay leaf, cover with a pint of claret and put it in the oven. When it begins to boil cover the dish and let it stew gently but not boil, until the fish is tender, about twenty minutes, then take out the filets and put them on a hot dish; strain the liquor into a saucepan, boil until it is reduced two-thirds, then add one tablespoonful of flour and one of butter rubbed together, and pour the sauce over the fish and serve at once.

No. 87. FROGS À LA POULETTE. \$1.00.

Select two pounds of large frogs, cut them in two and put them into a saucepan with one tablespoonful of butter and half a cupful of white wine, add salt, pepper, a grating of nutmeg and a dash of cayenne; stew ten or fifteen minutes, then add one cupful of stock, boil till frogs are tender, then drain them out and put on a hot dish. Now add to the sauce one tablespoonful of chopped parsley, the juice of half a lemon, one tablespoonful of butter and one even tablespoonful of flour mixed thoroughly; when boiling add the yolks of two eggs beaten slightly

with two tablespoonfuls of cold water. Pour the sauce over the frogs and serve.

No. 88. FROGS FRIED. 90c.

Scald two pounds of frogs in water to which the juice of half a lemon has been added. Dry them, sprinkle slightly with salt and pepper, roll them in flour and fry them in butter until a delicate brown on each side ; use a spider and half a cupful of butter, one tablespoonful at a time, or dip them in beaten egg, season with salt and pepper, roll them in very fine bread crumbs and fry in hot fat, lard and olive oil, drain and garnish with lemon and water cress.

No. 89. HALIBUT BAKED. 45c.

Wash and wipe dry a slice of halibut steak one and one-half inches thick, weighing about two pounds. Put the fish in a greased baking pan, brush it over with the yolk of an egg, sprinkle thickly with chopped onion, parsley, salt, pepper, the juice of half a lemon, and one even tablespoonful of butter cut into small bits. Bake half an hour and serve with Hollandaise Sauce (b) No. 215.

No. 90. HALIBUT BAKED WITH WHITE  
WINE. 55c.

Put one cupful of white wine into a saucepan with one teaspoonful of chopped parsley, half a

shallot chopped fine, salt, pepper, and a grating of nutmeg, cook about five minutes. Put two pounds of chicken halibut in a baking pan, pour the sauce over it, and bake in a moderate oven half an hour; put the halibut on a hot dish, pour the sauce over it, and garnish with lemon and parsley.

No. 91. HALIBUT STEAK BROILED. 45c.

Take two pounds of halibut about an inch thick, sprinkle with pepper and salt, grease the broiler with olive oil or butter and broil the steak fifteen or twenty minutes. Put on a hot plate, put bits of butter and one teaspoonful of chopped parsley over the steak and serve at once.

No. 92. HALIBUT COLD WITH LEMON  
SAUCE. 55c.

Cut into two and one-half inch pieces two pounds of halibut steak, put it into a stew pan; fry two onions cut in pieces in one tablespoonful of oil until a light brown, then cover the fish with the onion, add one teaspoonful of salt, one-fourth of a teaspoonful of ground ginger, a dash of ground mace, or a small blade of mace and a dash of cayenne; now cover with two cupfuls of cold water and stew about half an hour, then strain one cupful of the broth and add to it the juice of three lemons, a teaspoonful of chopped parsley and one teaspoonful of flour rubbed



smooth in a little of the hot broth ; now put the pieces of fish on a platter ; when the sauce is boiling add very carefully the well beaten yolks of two eggs, and pour the hot sauce over the fish ; when very cold garnish with lemon and parsley and serve.

No. 93. HALIBUT FRIED. 45c.

Cut two pounds of halibut into pieces two or three inches square, dip them in two beaten eggs, then in bread crumbs and fry in hot fat until a golden brown ; make a Maitre d' Hotel Sauce No. 220, spread a little on each piece and serve at once.

No. 94. KING FISH BROILED. \$1.25

Clean three medium sized king fish, split them in two and broil them on a greased broiler over a gentle fire ; add a wineglassful of sherry to Brown Sauce No. 199 and pour around the fish.

No. 95. LAKE TROUT OR WHITE FISH  
BAKED. 50c.

Stuff a three-pound fish with Dressing No. 110 and put it into a baking pan with one tablespoonful of butter, half a cupful of stewed tomatoes, salt, pepper and a cupful of hot water, bake three-quarters of an hour, basting often. Put the fish on a hot dish, and add one even tablespoonful of butter and one teaspoonful of flour rubbed together to the liquor in the pan, add one table-

spoonful of Worcestershire sauce; when boiling strain and serve with the fish.

No. 96. LAKE TROUT OR WHITE FISH

BOILED. 45c.

Take a three-pound fish, tie it in a cloth and boil in Court Bouillon No. 109; when done spread one tablespoonful of butter over the fish and serve with Anchovy No. 193, Cucumber No. 209 or Oyster Sauce No. 225.

No. 97. SALMON BOILED. 80c.

Put two pounds of fresh salmon in a fish kettle, cover with cold water, add one tablespoonful of salt and one tablespoonful of lemon juice or vinegar; when it is boiling simmer gently half an hour and serve with Artichoke Sauce No. 195, or serve cold with Mayonnaise Dressing No. 408.

No. 98. SALMON BOILED SUPRÊME. \$1.25.

Select a whole salmon weighing three or four pounds. Thread a large needle with a piece of twine, tie the end of it around the head, pass the needle through the body then fasten the twine to the tail, forming the letter "S." Put this into a fish kettle, cover with one quart of Court Bouillon No. 109; when it is boiling simmer about half an hour; serve hot with Lobster Sauce No. 218 or Shrimp Sauce No. 230, or let it cool in the bouillon and strain out when very cold

and surround with vegetables, and serve with Mayonnaise Dressing No. 408.

No. 99. SALMON BROILED. 82c.

Take two pounds of salmon steak, put it on a plate, sprinkle it with salt and pepper and pour over it about one tablespoonful of olive oil, turn in this mixture and broil over a moderate fire about fifteen minutes, turning often; serve with Maitre d' Hotel Sauce No. 220.

No. 100. SALMON CUTLETS IN PAPER

CASES. 90c.

Cut about two pounds of salmon in slices an inch thick and into pieces to fit six paper cases; mix three tablespoonfuls of olive oil with the beaten yolk of one egg, add one tablespoonful of onion juice, a little salt, pepper, and a dash of cayenne. Butter your paper cases, put the pieces of fish in and spread the mixture over the top of each piece. Lay the cases in a pan, cover with buttered paper and bake half an hour. Serve in the cases.

No. 101. SALMON TIMBALES. 40c.

Put half a cupful of cream or milk into a saucepan with two tablespoonfuls of fine bread crumbs, add salt, cayenne, one tablespoonful of lemon juice, one teaspoonful of chopped parsley and a few drops of onion juice; when hot add one and one-half cupfuls of cold boiled salmon or

canned salmon, mashed very fine ; when boiling add the beaten yolks of three eggs ; take from the fire and stir in carefully the whites of the eggs well beaten, fill greased timbale cups two-thirds full, set the cups in a pan of hot water and bake twenty minutes. Turn out on hot plates and serve at once with Hollandaise Sauce (a) No. 214.

No. 102. SARDINES BROILED AU PARMESAN. 22c.

Take six large sardines from the box and lay them on brown paper to drain, then put them on a greased wire broiler and broil delicately on both sides ; cut six pieces of bread, toasted or browned in the oven, an inch wide and four inches long, spread a hot sardine on each one, sprinkle lightly with Parmesan cheese and serve at once.

No. 103. SHAD BAKED. 57c.

Follow the directions for Baked Blue Fish No. 75, omitting the wine ; serve with the roe fried in butter.

No. 104. SHAD BROILED. 55c.

Grease the broiler with butter or oil, place the shad on it and broil about twenty minutes, turning the broiler often. Split the roe and fry in butter or oil until brown. Spread the shad with bits of butter, salt and pepper, put on a dish, place the roe around it and garnish with lemon and parsley.

## No. 105. SMELTS FRIED. 50c.

Clean and wipe dry two pounds of smelts and follow the directions given for Brook Trout No. 78 and serve with Tartare Sauce No. 232.

## No. 106. SOLE AU GRATIN. 32c.

Cut two and one-half pounds of sole or flounder into six pieces, one for each person, place them in a buttered pan, pour over them half a cupful of white wine or the juice of one lemon, add a teaspoonful of chopped parsley, salt and pepper. Sprinkle all over with fine bread crumbs and bits of butter, about one even tablespoonful; bake in a moderate oven half an hour or until the crumbs are brown. Flounders are the American sole, as we do not get the real sole in this country.

## No. 107. SOLE AU VIN BLANC. 43c.

Cut two and a half pounds of sole or flounder into six filets as above, put them into a buttered pan and bake them in the oven ten minutes. Put one tablespoonful of butter and one of flour into a saucepan, add one teaspoonful of chopped parsley and one of chopped onion, salt, pepper, a dash of cayenne and one cupful of white wine; when boiling add one tablespoonful of butter. Pour this sauce over the fish and bake fifteen minutes; take the filets out, place on a hot dish, pour the sauce around, and serve at once.

## No. 108. WHITEBAIT. 55c.

Wash two pounds of whitebait in cold water, dry them carefully in a towel, immerse them in milk, then in flour, mixed with very fine cracker crumbs, put them in a frying basket lined with cheese cloth. Plunge them into smoking hot fat, and when they come to the top take them out, sprinkle with salt, and serve at once on a dish covered with a napkin.

## No. 109. COURT BOUILLON. 15c.

*(For Boiling Fish.)*

Put half a carrot, half an onion, two cloves, two or three sprigs of parsley, half a bay leaf, some bits of thyme, a small blade of mace, half a lemon sliced, one teaspoonful of salt, a cupful of white wine and three pints of cold water into a saucepan, boil until the vegetables are tender, strain and cool; when cold put in the fish and simmer gently half an hour. This bouillon may be used several times.

## No. 110. DRESSING FOR BAKED FISH. 8c.

Mix one cupful of bread crumbs with one tablespoonful of melted butter, add salt, pepper, one teaspoonful of chopped parsley, half a teaspoonful of chopped onion, and, if you like, one teaspoonful of tomato catsup and half a teaspoonful of Worcestershire sauce. Mix thoroughly, stuff the fish and sew it up well.

## SHELL FISH.

### No. 111. CLAMS BARBECUED. 20c.

Have twelve large soft clams cleaned and opened carefully to save the juice and keep the shells whole, split open the clams and take out the black heads; rinse them in their own liquor. Put each clam on a half shell, put a very small piece of bacon on each clam, a bit of butter and a dash of pepper; tie on the top shell and put them in a pan and bake twenty minutes; when done, cut the string, take off the top shell, and serve the clams on bottom shell at once.

### No. 112. CLAMS DEVEILED. 25c.

Drain and chop one dozen clams. Put half a cupful of milk in a saucepan, when boiling add one even tablespoonful of butter and two of bread crumbs, stir constantly until it thickens; then add the clams, salt, pepper, a dash of cayenne, one teaspoonful of chopped parsley, a grating of nutmeg, and two hard boiled eggs chopped fine. Fill the shells, cover with bread crumbs and bits of butter, and brown in the oven.

## No. 113. CLAM FRITTERS. 20c.

Chop twelve clams very fine, put them in a bowl and add half a cupful of flour, salt, pepper, one tablespoonful of chopped parsley and two eggs well beaten; mix thoroughly and drop by the tablespoonful in very hot lard; when a light brown, skim out and serve on a napkin.

## No. 114. CRABS À LA CREOLE. 55c.

Take six large live hard shell crabs, pour boiling water over them, take off the outside shell and dead men, and cut the meat in small pieces; mix one tablespoonful of butter and one of flour in a saucepan until yellow, then add one cupful of strained tomatoes, put in the crab meat, salt, pepper, and a dash of cayenne. Boil fifteen minutes, stirring constantly, and serve at once.

## No. 115. CRABS FARCIED. 62c.

Remove the meat from six large hard shell crabs and chop fine. Put into a saucepan half a small onion cut in pieces and an even tablespoonful of butter, brown slightly and add six chopped mushrooms, one teaspoonful of chopped parsley, and half a cupful of bread crumbs which have been soaked in stock, add salt, pepper, and one tablespoonful of tomato catsup; fill the shells, sprinkle with bread crumbs and bits of butter, and brown in the oven about five minutes.



## No. 116. LOBSTER BROILED. 95c.

Take three live lobsters, weighing about one and a half pounds each, and split them down the back, take from the shell and remove the stomach and intestines; put the lobsters flesh side down on a greased broiler over very hot coals; the broiler must be very close to the fire; broil quickly on one side, then on the other, about fifteen minutes, and send to the table on a hot dish. Serve to each person one tablespoonful of melted butter, one teaspoonful of vinegar, salt, pepper, a dash of cayenne, and a little chopped parsley. This may be sent in in small cups which must be hot.

## No. 117. LOBSTER CHOPS. 70c.

Put one tablespoonful of butter into a saucepan with half a teaspoonful each of chopped onion and parsley, fry a moment, then add one tablespoonful of flour and cook until light brown; now add one cupful of hot cream, and when boiling add two cupfuls of lobster meat cut rather fine, salt, pepper, a dash of cayenne, and a grating of nutmeg; now add the beaten yolks of two eggs. Put this mixture on ice, and when very cold add fine bread crumbs to form into chops, dip in beaten egg, then in crumbs, and fry in hot fat; put a claw on each chop, and serve with Hollandaise Sauce (*a*) No. 214.

## No. 118. LOBSTER EN COQUILLE. 60c.

Brown delicately one tablespoonful of butter and one of flour, then add slowly one cupful of hot cream, season with salt, pepper, and a dash of cayenne, add two cupfuls of lobster meat, stir until boiling, put into a buttered dish or fill six coquille dishes, or vol-au-vents made from Plain Puff Paste No. 503; sprinkle with bread crumbs and bits of butter, and brown in the oven.

## No. 119. LOBSTER CUTLETS SUPRÊME. 94c.

Take from the shell two boiled lobsters weighing about three pounds, cut the bodies into six cutlets, stick a claw into each cutlet, put a small piece of butter on each one, place them on a buttered dish and put them in the oven while you make the sauce. Chop the rest of the lobster with ten parboiled oysters, cut into slices three or four boiled mushrooms and two truffles; now put one tablespoonful of butter and one of flour into a saucepan, add half a cupful of the oyster liquor and a little of the truffle and mushroom juice, boil a few moments, then add the chopped meat and one glassful of Madeira wine, and season delicately with salt, pepper, and cayenne. Boil five or ten minutes, then add the beaten yolks of two eggs mixed with one tablespoonful of fresh butter and two of cream, stir for a

moment, but do not boil. Pour this in the center of the cutlets and serve at once.

No. 120. LOBSTER FARCIED. 58c.

Put one tablespoonful of butter and one of flour into a double boiler, stir until a delicate yellow, then add one cupful of milk, one tablespoonful of chopped parsley, salt, pepper, a dash of cayenne and a grating of nutmeg, cook for a moment then add one tablespoonful of fine bread crumbs, the yolks of two hard boiled eggs chopped fine and two cupfuls of boiled lobster cut into very small pieces. Press this mixture into the shell of the lobster, sprinkle with bread crumbs and bits of butter and bake fifteen minutes. Put the shells on a dish, on a napkin, garnish with the claws and sprigs of parsley, put the whites of the eggs cut into rings on top of the lobster and serve at once.

No. 121. LOBSTER AND OYSTER FRICASSEE. 60c.

Take one boiled lobster from the shell and cut it in pieces the size of an oyster, grate a very small onion over the pieces of lobster and fry them in one tablespoonful of butter. Parboil one dozen large oysters in their own juice, take the lobster from the frying pan and put it with the oysters drained from the liquor, on a hot dish; pour the hot oyster juice into the frying

pan, add pepper, salt, a dash of cayenne, one teaspoonful of butter and one of chopped parsley ; now add carefully the juice of one lemon, one wineglassful of white wine, and when boiling add very carefully the yolks of two eggs well beaten ; take at once from the fire and pour over the oysters and lobster.

No. 122. LOBSTER RAGOUT. 52c.

Make an Olive Sauce No. 223, add two peppercorns, two cupfuls of cold boiled lobster cut in pieces half an inch square ; when boiling add six Egg Balls No. 71 and two tablespoonfuls of sherry.

No. 123. LOBSTER TIMBALES. 50c.

Put half a cupful of cream or milk into a saucepan with two tablespoonfuls of fine bread crumbs, add salt, a dash of cayenne, one teaspoonful of chopped parsley, a few drops of onion juice and grating of nutmeg. When hot add one and one-half cupfuls of lobster meat chopped and mashed very fine ; when boiling add the beaten yolks of three eggs, take from the fire and stir in carefully the whites of the eggs well beaten. Fill greased timbale cups two-thirds full, set the cups in a pan of hot water and bake twenty minutes, turn out on hot plates and serve at once with Béchamel Sauce No. 198.

No. 124. OYSTERS BROILED. 55c.

Dip eighteen large oysters in fine cracker

crumbs and broil them on a greased broiler two minutes, on each side, put them on squares of buttered toast and pour over a Maitre d'Hotel Sauce No. 220.

No. 125. OYSTERS EN COQUILLE. 30c.

Make a Cream Sauce No. 207 and add one pint of oysters which have been boiled for a moment in their own liquor and drained. When boiling add one teaspoonful of chopped parsley, a grating of nutmeg and the beaten yolks of two eggs, mixed with two tablespoonfuls of cold water; serve at once in paper cases or coquille dishes, or vol-au-vents made from Plain Puff Paste No. 503, covered with fried bread crumbs.

No. 126. OYSTER COCKTAILS. 30c.

Put five small oysters, which are ice cold, in a claret glass; prepare six glasses; make a sauce of two teaspoonfuls of horseradish, half a teaspoonful of Tobasco sauce, two of vinegar, four of lemon juice, two of tomato catsup; mix thoroughly and pour one and a half teaspoonfuls in each glass and serve at once.

No. 127. OYSTER CUTLETS. 35c.

Parboil one pint of oysters in their own liquor, drain and chop the oysters very fine; put into a saucepan one tablespoonful of butter and one of flour, and when hot add half a cupful of the oys-

ter liquor strained and half a cupful of cream, stir and add the oysters, and one tablespoonful of bread crumbs, one teaspoonful of chopped parsley, salt, pepper, and a grating of nutmeg; boil a few moments, then add the yolk of one egg well beaten and mixed with one tablespoonful of cold water. Turn out on a flat dish until it is cold, then form into cutlets with more bread crumbs, dip in beaten egg, then in bread crumbs, and fry in hot fat, and serve with Anchovy Sauce No. 193.

No. 128. OYSTERS FRIED. 60c.

Drain one quart of large oysters and dip each one in beaten egg, which has been seasoned with salt and pepper, then in very fine cracker crumbs or in corn meal. Put one tablespoonful of butter in a frying pan, and when hot put in a layer of oysters and brown on both sides, and add more butter as you need it; you will use about a quarter of a pound. Serve on a hot dish, garnish with lemon and parsley.

No. 129. OYSTERS FRIED SUPRÊME. 65c.

Select one quart of very large oysters, drain them from their juice and cover them with ice water for five minutes, then drain them in a colander, wipe with a soft towel. Mix one beaten egg with two tablespoonfuls of cream, add salt and pepper; dip each oyster into this mix-

ture, then in very fine bread crumbs, lay them on a napkin and put in a very cold place for half an hour, then dip them in the egg and roll them in the crumbs again; put them in a wire basket and fry them in hot fat.

No. 130. OYSTER LOAF. 55c.

Cut an oblong slice from the upper side of a Vienna loaf; scoop out the crumbs from the inside of the loaf. Spread the casing with butter, fill with raw oysters, about one quart; add one tablespoonful of chopped parsley, half a cup of cream, some small bits of butter, pepper, salt and two drops of Tobasco sauce; put on the upper crust, put in a baking dish and pour the oyster liquor over it; cover and bake twenty minutes, basting often with the oyster liquor. When done put on an oblong dish, cut in slices and serve hot.

No. 131. OYSTER PIE. 60c.

Line a deep dish with a rich baking powder crust or a Plain Puff Paste No. 503; put in a quart of oysters, one even tablespoonful of flour, one of butter, half a cupful of cream or milk, salt and pepper. Put on the upper crust, make incisions in it, glaze it with the white of an egg and bake half an hour.

No. 132. OYSTERS SCALLOPED SUPRÊME. 55c.

Drain one quart of oysters from their liquor;

sprinkle a thin layer of bread crumbs in the bottom of a greased baking dish, put in a layer of oysters then a layer of crumbs, sprinkle with chopped parsley, celery seed, salt and pepper, then another layer of oysters, lastly the top layer crumbs; now add half a cupful of cream to the dish, sprinkle with bits of butter and bake in the oven about twenty minutes.

No. 133. OYSTER CRABS FRIED. \$1.00.

Wash and dry one quart of oyster crabs, dip them in milk, then in fine bread crumbs mixed with flour, and fry in hot fat three minutes; serve in puff paste cases sprinkled with salt.

No. 134. SCALLOPS FRIED. 56c.

You may fry them as you would oysters or you may scald them and when cold dip them in the following batter and fry them in hot fat: Add to one cupful of sifted flour the yolks of two eggs well beaten with half a cupful of cold water, half a teaspoonful of salt and one tablespoonful of olive oil, or butter; beat thoroughly, then add the whites of the eggs beaten stiff. One quart of scallops will be sufficient for six persons.

No. 135. SHRIMPS DEVEILED. 35c.

Put one tablespoonful of butter in a saucepan with two of flour, when a light brown add one cupful of milk, one teaspoonful of chopped pars-



ley, one of lemon juice and a few drops of onion juice. When boiling, add two cupfuls of shrimps cut into tiny pieces, the yolks of two hard boiled eggs chopped fine, salt, pepper and a dash of cayenne. Boil five minutes, then put in coquille dishes or clam shells, sprinkle bread crumbs and bits of butter over the top and brown in the oven.

No. 136. SOFT SHELL CRABS FRIED. 82c.

Take six soft shell crabs, which must be alive, wash and dry them thoroughly, season with salt and pepper, roll in flour and fry in a frying-pan in fresh butter. Put one tablespoonful of butter into the pan at first and add more butter as you need it; you will use about a quarter of a pound.

No. 137. STEWED TERRAPIN À LA MARY-  
LAND. \$3.00.

Drop two small live terrapins into two quarts of boiling water, slightly salted, and boil two hours. Then take out the intestines, heart, head and feet, and cut out the gall from the liver and throw them all away, except the liver and eggs. When cold cut the fat and meat into moderate sized pieces, and put them into a saucepan, with one cupful of cream, half a cupful of sherry, salt, pepper, a dash of cayenne, and a grating of nutmeg. Simmer gently three-quarters of an hour,

then add the yolks of three eggs beaten with one tablespoonful of cream, and if there are no eggs add Egg Balls No. 71. Serve at once very hot. It is very difficult to give a price of terrapin, as they cost from two to six dollars each. I would advise using the prepared terrapin, which you can buy at the caterer's or restaurants; it is put up in quart jars, costing from \$2.00 to \$4.00 per jar.

## ENTRÉES.

### No. 138. BEEF BRAINS. 37c.

Clean thoroughly two brains and soak in cold water two or three hours, changing water frequently; put the brains into a saucepan, add two cupfuls of stock, two cloves, two peppercorns, two sprigs of thyme, salt and half a cupful of white wine; boil half an hour, take out the brains and serve on a hot dish with Black Butter Sauce No. 197.

### No. 139. BEEF ROLL. 44c.

Chop two pounds of lean beef very fine with half a pound of bacon, season with pepper, salt, a little nutmeg, the grated rind and juice of half a lemon, one tablespoonful of chopped parsley and one tablespoonful of chopped onion; mix thoroughly with two eggs slightly beaten, form into a roll, wrap in buttered paper and bake one and a half hours; remove the paper and serve with Tomato Sauce No. 233.

### No. 140. BEEF TONGUE. 25c.

Boil a fresh tongue an hour, or soak a smoked

tongue four or five hours, changing the water two or three times, then boil it an hour and skin it; now put the tongue into a saucepan, cover with cold water, add half a carrot, half an onion, two or three pieces of celery, three cloves, one bay leaf, two or three sprigs of parsley and three peppercorns; simmer gently about four hours, take out the tongue, and serve on a hot dish with Piquante Sauce No. 228.

No. 141. BREAD CASES FOR ENTRÉES. 10c.

Take six slices of stale bread an inch and a half thick, cut them into oblong pieces with a biscuit cutter, then cut them with a smaller cutter three-quarters of the way down, scoop them out, leaving them in the shape of boxes; fry them in hot fat until a light brown, turn them upside down on a piece of paper, and when dry they are ready to fill. They may be filled with fish, meat or poultry creamed, or with preserved fruits and served as a dessert.

No. 142. BREAD CROQUETTES. 18c.

Put two cupfuls of dry bread crumbs, not too fine, into a bowl and add one small cupful of cream; soak for a few minutes, then beat two eggs without separating, add them to the mixture with salt, pepper, a dash of cayenne and one teaspoonful of chopped parsley; form into croquettes, adding sufficient dry crumbs to make

them thick enough to handle. Roll them in egg and fry in smoking hot fat, pile them in the center of a dish and pour around them a Chicken Sauce No. 202, or Mushroom Sauce No. 222, or a Cream Sauce No. 207, adding a cupful of any cold chopped meat.

No. 143. CALF'S BRAINS FRIED. 35c.

Clean three brains, removing fibers and skin, soak in cold water two hours, changing the water frequently, then cut them into six pieces; add salt and pepper to two beaten eggs, dip the brains in the egg, then in fine bread crumbs, and fry in butter in a spider, or put them in a wire basket and dip them in hot lard until a light brown; put them on a hot dish, sprinkle over them one tablespoonful of chopped parsley and serve with Tomato Sauce No. 233.

No. 144. CALF'S BRAINS AU GRATIN. 30c.

Prepare three brains as for No. 143; put one tablespoonful of butter into a saucepan with one small onion cut into slices, when hot add the brains cut into small pieces, pepper and salt; stew them until both sides are done; now lay them in a buttered baking pan, sprinkle over one tablespoonful of chopped ham, pour over a Cream Sauce No. 207, sprinkle with bread crumbs and bits of melted butter and bake half an hour; serve hot.

No. 145. CALF'S HEAD À LA VINAI-  
GRETTE. 67c.

Scald half a head, put it into cold water on the stove, and boil half an hour, then plunge it into cold water. Put into a saucepan two tablespoonfuls of flour mixed with half a cupful of cold water, three cloves, three peppercorns, a small onion and a small carrot cut into slices, three sprigs of thyme, two bay leaves, two or three cloves, one teaspoonful of butter, two tablespoonfuls of vinegar; add the calf's head, cover with water and boil two hours; take out the head, put it on a hot dish, and serve with the following sauce: Mix thoroughly one teaspoonful of chopped onion, one of chopped chervil or parsley, add pepper, salt, a dash of cayenne, and six tablespoonfuls of oil, then beat in three tablespoonfuls of vinegar.

No. 146. CALF'S HEART FRIED. 15c.

Cut two hearts into six pieces and fry them with one tablespoonful of butter until brown on both sides, add salt and pepper; put them on a hot dish; add two shallots, or half an onion chopped fine, and one tablespoonful of chopped parsley to the frying-pan, fry a moment and pour over the heart and serve.

No. 147. CALF'S LIVER BAKED. 40c.

Wash and wipe dry two pounds of calf's liver,

put it in a greased pan and sprinkle over it one teaspoonful each of chopped onion, celery, carrot and parsley, dust with salt and pepper and pour over two cupfuls of stock, or hot water; squeeze the juice of half a lemon over the liver and bake about an hour; now put the liver on a hot dish; mix one tablespoonful of butter with one of flour, stir into the gravy in the pan, add one teaspoonful of Worcestershire sauce and one of tomato catsup, boil until it thickens, then strain over the liver and serve.

No. 148. CALF'S LIVER À L'ITALIENNE. 45c.

Cut two pounds of calf's liver in small pieces, fry them in one tablespoonful of butter, add pepper, salt, and one teaspoonful of flour, cook five minutes on one side and two on the other; now add half a cupful of hot stock, and half a cupful of white wine, one shallot and two or three mushrooms chopped fine; take out the pieces of liver, put them on a hot dish, thicken the sauce with a little more flour, pour over the liver and serve.

No. 149. CALF'S LIVER RAGOUT. 35c.

Cut two pounds of calf's liver in small slices, cover with boiling water, and stand five minutes; take it out and wipe dry, dredge with flour, salt and pepper. Fry two slices of bacon in a pan, add the pieces of liver and fry on both sides until

brown; put on a hot dish with the bacon cut in small pieces; add one tablespoonful of flour to the fat in the pan, stir until smooth, not brown, then add one cupful of boiling water and let it boil; then add one tablespoonful of red wine, one of Worcestershire sauce, and one of mushroom catsup; pour over and serve.

No. 150. CHICKEN BOILED FOR ENTRÉES. 60c.

Cut up a three-pound chicken, put it in a kettle and cover with boiling water, add one bay leaf, two slices of onion, two carrots, two sprigs of parsley, two cloves and a small blade of mace; cover and boil slowly until the meat is tender; take from the fire, put the chicken in a large bowl, pour the liquor over the chicken through a strainer; when cold skim the fat from the liquor, take out the chicken, remove the skin and cut cleanly from the bones, and it is ready to chop or cut into small pieces. This will make two cupfuls of white meat and one of dark meat.

No. 151. CHICKEN BLANQUETTE. 55c.

Mix one tablespoonful of butter with a tablespoonful of flour, rub until smooth, then add two cupfuls of cold boiled chicken cut in pieces an inch square, season with salt and pepper, a dash of cayenne and one teaspoonful of chopped parsley; now add one cupful of cream, cook ten minutes, then stir in the yolks of two eggs well



beaten; serve at once, with a border of rice, macaroni or mashed potatoes.

No. 152. CHICKEN À LA CHASSEUR. 68c.

Cut a three-pound young raw chicken into rather small pieces and fry in one tablespoonful of butter on each side until brown, then add two cupfuls of water and half a bay leaf, stew slowly until the chicken is tender. Beat slightly the yolks of two eggs, and add two cloves of garlic and one tablespoonful of parsley chopped fine, then add one teaspoonful of flour and one cupful of the chicken broth; stir thoroughly and add carefully one teaspoonful of vinegar. Put the chicken on a hot dish and pour over carefully the boiling egg mixture and serve.

No. 153. CHICKEN EN COQUILLE. (a) 60c.

Mix one tablespoonful of butter and one of flour in a double boiler until smooth, then add half a cupful of the chicken liquor, mix thoroughly, and when boiling add one cupful of hot cream, one of cold boiled chicken cut in pieces half an inch square, and one cupful of fresh mushrooms cut the same size, or half a can of French mushrooms cut into halves, and two truffles chopped fine; season with salt and a dash of cayenne, and serve at once in coquille dishes or paper cases, or vol-au-vents made of Plain Puff Paste No. 503. If you use the coquille dishes

sprinkle hot bread crumbs over the top before serving.

No. 154. CHICKEN EN COQUILLE. (*b*) 45c.

Mix one even tablespoonful of butter and one tablespoonful of flour until smooth, add half a cupful of the chicken liquor and one cupful of milk; mix thoroughly, and when boiling add two cupfuls of cold boiled chicken cut into rather small pieces, and one hard boiled egg chopped fine, season with salt, pepper, a dash of cayenne, one teaspoonful of chopped parsley, and a grating of nutmeg; cook a moment, then fill paper cases, coquille dishes, or vol-au-vents made from Plain Puff Paste No. 503. Sprinkle bread crumbs with tiny bits of butter over the top and brown in the oven, and serve at once. If you have some very large fresh mushrooms it makes a very dainty dish to fill a silver pudding or vegetable dish with the creamed chicken and cover with a layer of mushrooms sprinkled with bits of butter, dusted with salt, pepper, and a dash of cayenne; put this in a brisk oven about fifteen minutes, or until the mushrooms are cooked.

No. 155. CHICKEN CROQUETTES. (*a*) 80c.

Cream one tablespoonful of butter, add one tablespoonful of flour and put it into a saucepan with half a cupful of the chicken broth; when boiling add one cupful of cold boiled chicken

and one cupful of blanched sweetbreads chopped fine. (You may substitute calf's brains in the place of the sweetbreads; they are nearly as good and very much cheaper; prepare them in the same way.) Now add salt, pepper, a dash of cayenne, a grating of nutmeg, one teaspoonful of chopped parsley, half a teaspoonful of onion juice, one tablespoonful of Madeira wine and one truffle chopped fine; stir thoroughly and add half a cupful of rich hot cream, and the yolks of two eggs slightly beaten, mix and set on the ice until perfectly cold; use enough fine bread crumbs to form into croquettes as soft as you can handle; dip in beaten egg then in bread crumbs and fry in hot fat. Serve with Mushroom Sauce No. 222.

No. 156. CHICKEN CROQUETTES. (b) 53c.

Melt one tablespoonful of butter and mix with half a cupful of cold boiled rice or fine bread crumbs, and a small cupful of chicken liquor; when hot add two cupfuls of cold boiled chicken chopped fine, salt, a dash of cayenne, half a teaspoonful of onion juice, one teaspoonful of chopped parsley, one egg slightly beaten, a grating of nutmeg, and a teaspoonful of lemon juice; mix thoroughly, then add two tablespoonfuls of cream. When cold use enough fine bread crumbs to form into croquettes, dip in beaten eggs, then

in crumbs, and fry in hot lard. Serve with Béchamel Sauce No. 198.

No. 157. CHICKEN DEVEILED. 62c.

Cut the meat from a cold boiled three-pound chicken into rather large pieces, dip them in melted butter and broil them; put them on a hot dish. Make a sauce of two tablespoonfuls of Worcestershire sauce, three of vinegar, one teaspoonful of made mustard, salt and pepper, boil for one moment, pour over the chicken and serve hot.

No. 158. CHICKEN QUENELLES. 54c.

Put half a cupful of milk in a double boiler, when hot add half a cupful of bread crumbs, beat until smooth, then add two cupfuls of raw chicken, one even teaspoonful of ham, chopped very fine, a teaspoonful of onion juice, one tablespoonful of butter, two tablespoonfuls of cream, the yolks of two eggs well beaten, and stir in carefully the well beaten whites. Put one tablespoonful of butter into a frying-pan, grease two tablespoons and fill one with the mixture and shape it with the other in the form of an egg, then slip it into the hot butter and fry on both sides until a light brown; then pour over the quenelles the chicken stock which has been made from the bones and skin of the chicken. Cover the frying-pan and simmer gently half a hour, then take out the

quenelles, drain and arrange them on a hot dish. Put one tablespoonful of butter in a saucepan, add one cup of the stock in which the quenelles were cooked and one tablespoonful of flour, stir until it boils and thickens, then add salt, pepper and one tablespoonful of cream, pour around the quenelles and serve.

No. 159. CHICKEN SOUFFLÉE. 55c.

Mix one tablespoonful of butter and one of flour until smooth, add two cupfuls of milk; when boiling add salt, pepper and half a cupful of stale bread crumbs, cook two minutes; now add two cupfuls of cold cooked chicken, chopped fine, one teaspoonful of chopped parsley if you like, and the well-beaten yolks of three eggs; mix thoroughly and stir in carefully one wineglassful of sherry and the whites of the eggs beaten stiff, pour quickly into a buttered pudding dish, bake thirty minutes and serve at once.

No. 160. CHICKEN TIMBALES. (a) 55c.

Chop fine and pound in a mortar the raw white meat of a two-pound chicken, add to the chicken gradually, stirring carefully, one small cup of rich cream, which must be very cold, a little salt and pepper and the beaten whites of four eggs; when perfectly smooth fill six well-buttered timbale moulds two-thirds full, put them in a pan in which there is about an inch of water, cover the

moulds with buttered paper and bake in the oven fifteen minutes; turn out of the moulds on separate plates, pour a Truffled Mushroom Sauce No. 234 around them and serve at once.

No. 161. CHICKEN TIMBALES. (*b*) 32c.

Chop one cupful of cold boiled chicken very fine and press through a colander; put one tablespoonful of butter into a saucepan, when melted add half a cupful of fine bread crumbs and four tablespoonfuls of cream; when it is hot add the chicken, salt, pepper, cayenne, one teaspoonful of chopped parsley, half a teaspoonful of onion juice and the yolks of two eggs well beaten; mix thoroughly, take from the fire, and add the whites of the eggs beaten stiff. Bake in timbale cups and serve with Velouté Sauce No. 235.

No. 162. KIDNEYS DEVILED. 12c.

Cut two beef or veal kidneys in three pieces lengthwise, remove the fibres and fat; mix one teaspoonful of mustard, pepper and salt with one tablespoonful of melted butter, dip the kidneys in this, then put in bread crumbs and broil on a greased broiler; when done put bits of butter on each piece and serve hot.

No. 163. LAMB CROQUETTES. 35c.

Make the same as Chicken Croquettes (*b*) No. 150, substituting cold boiled lamb for the chicken.

## No. 164. MARROW BONES. 25c.

Tie up in a cloth six marrow bones, three or four inches long and nicely trimmed, boil them in stock one hour; remove the cloth and put each bone in a small napkin; serve with buttered toast.

No. 165. SHEEP'S TONGUE WITH SAUCE  
TARTARE. 14c.

Boil six tongues in salted water with the juice of half a lemon, serve around a mould of spinach with a teaspoonful of Sauce Tartare No. 232 on each tongue.

## No. 166. SPAGHETTI TIMBALE CASES. 18c.

Boil two ounces of spaghetti in salted water until tender; grease six timbale moulds, put half a truffle in the bottom of each mould, then line the mould with the spaghetti, carrying it around the sides without breaking if possible; now fill with creamed chicken, sweetbreads or mushrooms and bake in the oven twenty-five minutes; serve with sauce.

## No. 167. SWEETBREADS BLANCHED. \$1.00.

Soak one and a half pounds of sweetbreads in cold water slightly salted fifteen minutes, drain and put them into a saucepan, cover with cold water; when boiling drain them out, trim them neatly, then plunge into cold water and drain them and they are ready to use.

## No. 168. SWEETBREADS BAKED. \$1.06.

Follow Recipe No. 167, leaving the sweetbreads in as large pieces as possible; put three or four slices of bacon in the bottom of a baking-pan, put the sweetbreads on top, dust them with flour, salt and pepper, and put a small piece of butter on each piece, add half a cupful of stock to the pan; bake them in a quick oven half an hour, basting them often; serve in the center of a dish surrounded by green peas.

## No. 169. SWEETBREADS EN COQUILLE. 96c.

Cut one pound of blanched sweetbreads (No. 167) into small pieces, put them in a saucepan with one teaspoonful of butter, two tablespoonfuls of white wine, and two of mushroom liquor, boil ten minutes; mix one tablespoonful of butter with one of flour, when hot add one cupful of hot cream and when boiling add the sweetbreads and the liquor, three or four mushrooms, and two truffles cut into slices, salt, pepper, a dash of cayenne, and a grating of nutmeg; boil five minutes, then stir in the beaten yolk of one egg. Fill the shells, or vol-au-vents made from Plain Puff Paste No. 503; sprinkle with bread crumbs and bits of butter, and brown in the oven.

## No. 170. SWEETBREAD CROQUETTES. (a) \$1.10

Prepare one pound or one pair of sweetbreads



(see Recipe No. 167), cut them into very small pieces with a silver knife. Cream one tablespoonful of butter and add one tablespoonful of flour, mix and stir in half a cupful of hot cream, when hot add the sweetbreads and one cupful of chopped mushrooms, season with salt and pepper, a dash of cayenne, and one truffle chopped fine; mix thoroughly and add two eggs slightly beaten. Put the mixture on the ice until perfectly cold. Use enough fine bread crumbs to form into soft croquettes, dip in egg, then in crumbs and fry in hot fat. Serve with Béchamel Sauce No. 198.

No. 171. SWEETBREAD CROQUETTES. (b) 30c.

Prepare one calf's brains just the same as you do sweetbreads and cut them fine; mix one tablespoonful of butter and one of flour, when hot add one cupful of milk, boil fifteen minutes, then add the brains and a cupful of cold cooked lamb, veal or mutton chopped fine; season with salt, pepper, a dash of cayenne, one teaspoonful of chopped parsley and half a teaspoonful of onion juice; mix thoroughly and put on the ice till very cold. Use enough bread crumbs to form into soft croquettes, dip in egg, then in crumbs and fry in hot lard. Serve with Velouté Sauce No. 235.

No. 172. SWEETBREADS FRIED. \$1.08.

Follow Recipe No. 167. Cut the sweetbreads

into six pieces and fry them gently in one tablespoonful of melted butter, add salt and pepper, when a light brown serve on a hot dish; add one shallot and three or four chopped mushrooms to the frying pan, cook a few moments, then add one teaspoonful of chopped parsley and the juice of half a lemon; pour over the sweetbreads and serve.

No. 173. SWEETBREADS FRIED AU PARMESAN. \$1.10.

Follow Recipe No. 167. Melt two tablespoonfuls of Parmesan cheese with one of butter, season lightly with salt and pepper, and roll the sweetbreads in this. Dip them in egg and bread crumbs and fry in hot fat; serve with Tomato Sauce No. 233, or Mushroom Sauce No. 222.

No. 174. SWEETBREADS GLAZED. \$1.05.

Blanch one pair of sweetbreads; put in the bottom of a baking-pan one small carrot and one small onion sliced, one bay leaf and one sprig of parsley; lay the sweetbreads on the top and add just enough stock to half cover them. Bake in a moderately quick oven until the stock is nearly absorbed, basting often with melted butter; serve with Mushroom Sauce No. 222.

No. 175. SWEETBREADS STEWED. \$1.00.

Cover one large pair of sweetbreads with cold water, add two slices of onions, two cloves and a

little thyme, boil three-quarters of an hour, remove the sweetbreads and strain the liquor; put the sweetbreads into a bowl of cold water for fifteen minutes, then trim them and put them into a saucepan with the strained stock; add pepper and salt, and simmer gently one hour; add half a teaspoonful of Maggi's Bouillon and one even tablespoonful of flour; boil until it thickens, then serve.

No. 176. SWEETBREADS STEWED WITH  
SORREL SAUCE. \$1.00.

Follow Recipe No. 167; put the sweetbreads into a saucepan and cook in their own liquor, when boiling add a little of Liebig's extract; when tender put on a hot dish and serve with Sorrel Sauce No. 231.

No. 177. TRIPE STEWED WITH CELERY. 30c.

Cut one pound of tripe into strips two and a half inches long, and half an inch wide. Cut one small onion into very thin slices and put in a saucepan with one tablespoonful of beef drippings, cook but do not brown; when onions are soft add the tripe, boil ten minutes, then add one cupful of strained tomatoes, salt and pepper; boil quickly for ten minutes, then simmer gently half an hour. Now add a few pieces of celery cut about an inch long, boil gently another half hour; serve in hot dish with grated cheese sprinkled over the top if you like.

## No. 178. VEAL CROQUETTES. 35c.

Put one tablespoonful of butter into a saucepan with one of flour, when hot add one cupful of rich milk, when boiling add two cupfuls of cold boiled veal chopped very fine, and half a cupful of boiled rice, season with salt, pepper, a dash of cayenne, a grating of nutmeg, one teaspoonful of chopped parsley, half a teaspoonful of onion juice and a little grated lemon peel; mix thoroughly and add one egg slightly beaten. When cold form into croquettes, dip in egg, then in crumbs and fry in hot fat; serve with Tomato Sauce, No. 233.

## No. 179. VEAL RAGOUT. 55c.

Put two pounds of lean veal, cut up in pieces the size of an egg, in a kettle, cover with water and boil two hours; let the water boil down and brown the veal a little, then add salt, pepper and half a can of tomatoes; cook three-quarters of an hour. Cover half a package of spaghetti with cold water, add a little salt, cook until tender, strain and add to the veal and tomatoes; cook five or ten minutes, then sprinkle in half a cupful of Parmesan cheese and serve.

## No. 180. VEAL SCALLOPED. 25c.

Boil one pound of veal steak until tender, then chop the meat very fine. Butter a baking dish,

put in a layer of the veal, sprinkle over one teaspoonful of chopped ham, salt and pepper and bits of butter, then a layer of bread crumbs, then a layer of veal, having bread crumbs on the top; use one cupful of bread crumbs and about one tablespoonful of butter; now add half a cupful of the veal liquor and one cupful of rich milk; you may add a grating of nutmeg or chopped parsley if you like; bake in the oven about twenty minutes.

## ENTRÉES COLD.

### No. 181. ASPIC DE FOIE-GRAS. 95c.

Reduce one quart of consommé to one pint by boiling, add one sprig of tarragon and one tablespoonful of tarragon vinegar, simmer gently half an hour, then add the juice of half a lemon and one glassful of Madeira wine or sherry; cook a few minutes, then add the whites of two eggs mixed with half a cupful of cold water; skim and strain through a flannel bag. Take a round mould with a hole in the center, pour a little of the jelly in the bottom, then some slices of truffles cut into fancy shapes, then some fancy slices of hard boiled eggs, then a layer of paté-de-foie-gras, then a layer of thin pieces of cold chicken or turkey; fill the mould with the rest of the jelly, and when perfectly cold turn out on a plate and fill the hole with Tartare Sauce No. 232.

### No. 182. BAKED BEANS. 10c.

Wash two cupfuls of large white beans and soak them over night in cold water; in the morning put them on the stove and boil in a covered

saucepan until they begin to be tender, then add a quarter of a pound of pig pork and boil until all are tender; add salt and pepper to taste. When done pour the beans into a shallow baking dish, slash the pork and put it in the center of the beans, add enough of the bean liquor to make them quite soft and one tablespoonful of molasses; sprinkle bits of butter over the top and bake in a slow oven about two hours or until quite brown.

No. 183. BEEF LOAF. (a) 45c.

Put three pounds of the round of beef into a kettle, cover with cold water and simmer until tender; let the meat cool in the liquor; then remove the bones and chop the meat fine. Put the liquor on to boil and reduce until you have about two cupfuls, now add two tablespoonfuls of vinegar to the liquor, mix cloves, mace, cinnamon and allspice, making about a teaspoonful in all, add salt, pepper and the juice and grated rind of half a lemon; mix with the meat thoroughly and press it in a mould, pour the hot liquor over it and stand it away until cold, then turn it out carefully and serve in slices with Lettuce or Cress Salad No. 426.

No. 184. BEEF LOAF. (b) 50c.

Chop three pounds of raw beef from the round very fine, add one tablespoonful of salt, one egg,

one cupful of milk, one cupful of cracker crumbs, pepper, a little nutmeg and one tablespoonful of butter. Press in a mould and bake two hours, basting often with one cupful of hot water mixed with one tablespoonful of butter.

No. 185. CHICKEN GALANTINE. 58c.

Boil one large fowl, about three pounds, until very tender, cut the chicken from the bones into very small pieces, season with salt, pepper, a little summer savory and sweet majoram. Dissolve quarter of a box of gelatine in three cupfuls of the hot chicken liquor; when thoroughly dissolved strain and add the chicken and one tablespoonful of butter, cook a few moments, turn the mixture into a mould and set away to harden. When perfectly cold serve with a garnish of parsley.

No. 186. CHICKEN LOAF. 68c.

Clean a three-pound chicken and remove all of the meat from the bones, put the bones and the skin into a kettle and just cover them with cold water; chop the meat, add one tablespoonful of ham, salt, pepper, cayenne, one tablespoonful of chopped parsley, one teaspoonful of onion juice, one cupful of bread crumbs, and two eggs slightly beaten; mix thoroughly and press in a bag and put it on top of the bones, cover and steam three hours; remove the bag, rub a beaten egg over the roll of meat, sprinkle with bread crumbs and



brown in the oven. When cold cut in slices and serve.

No. 187. CHICKEN IN MOULDS. 80c.

Put a three-pound chicken into a saucepan whole, add one quart of boiling water, a slice of onion, a bit of parsley and two or three peppercorns. Boil until the chicken is tender, then take it out and cut all of the meat from the bones, put the bones back into the water and boil slowly until the liquor is reduced to about one pint, then strain through a cloth and when cold it will be jelly; remove the fat. Put the jelly into a saucepan, and when hot clear with an egg as you do bouillon. Wet six custard cups, stand them in a pan of ice water, put a tablespoonful of the jelly in each cup, cool a little and put in a slice of truffles cut in a fancy shape, then a slice of cold hard boiled egg, cut with a small cutter; now fill the cups two-thirds full of the chicken which has been chopped very fine, and seasoned with salt, pepper, cayenne and a teaspoonful of chopped parsley; then fill the cups with the jelly, set them away to cool, and when ready to serve turn them out on leaves of lettuce, with Mayonnaise Dressing No. 408 around the moulds of jelly.

No. 188. POTTED CHICKEN. 67c.

Chop the meat from a three-pound cold boiled chicken very fine, with half a pound of lean

cooked ham ; mix with parsley and onion chopped fine, a grating of nutmeg and a grating of lemon peel, pound all together and pack in a small jar ; pour melted butter over the top and cover with paper.

No. 189. POTTED LIVER. 45c.

Put two pounds of calf's liver into a saucepan with two slices of salt pork, add one small onion chopped fine, one bay leaf, a blade of mace, three peppercorns, three whole cloves, a little salt, and one lump of sugar ; cover with two cupfuls of stock and simmer gently three hours, take the liver from the saucepan, cut it into small pieces, put them into a dish and strain over the liquor ; stand away until morning, then take out the meat, pound it, add salt, pepper, and quarter of a cupful of melted butter ; mix thoroughly and press the whole through a colander. Pack into small jars, pour over melted butter, paste paper over the top, and put away until wanted.

No. 190. MEAT JELLY. 30c.

Boil a knuckle of veal until tender, strain the liquor, remove the fat, take the meat from the bones and chop very fine. Put the meat in the strained liquor, add grated nutmeg, allspice, cloves, salt and pepper to taste ; boil until it is a jelly, line a mould with six hard boiled eggs cut into slices, pour in the jellied meat, when very

cold turn out on a dish, garnish with lettuce leaves, lemon and parsley and serve.

No. 191. VEAL LOAF. 40c.

Chop two pounds of lean veal with a quarter of a pound of ham very fine, add half a cupful of bread crumbs soaked in half a cupful of milk, one tablespoonful of melted butter, half a teaspoonful of salt, half a teaspoonful of onion juice, pepper, allspice, cloves, sage, sweet majoram and nutmeg to suit taste, and the grated peel and juice of half a lemon; now add one egg well beaten, put this into a square tin and bake two hours, basting often with hot water.

No. 192. VEAL PIE. \$1.14.

Clean a fresh calf's head, put it in a kettle and cover with water, add a bunch of herbs, a small onion, two cloves, salt and pepper; boil until the flesh is ready to fall from the bones. While the meat is cooking make a rich paste, line a deep dish with it, take the meat from the bones, cut into inch squares and put into the dish at once, sprinkle over it about half a cupful of lean chopped ham, pour in enough of the hot liquor to fill the dish and put on the upper crust and bake in a moderate oven; when cold serve. This will be sufficient for twelve persons.

## SAUCES.

### FOR FISH AND ENTRÉES.

#### No. 193. ANCHOVY SAUCE. 8c.

Make a Drawn Butter Sauce No. 212 and add one teaspoonful of butter, one teaspoonful of anchovy paste and two drops of cochineal to make it red; serve with fish.

#### No. 194. APPLE SAUCE. 4c.

Core, peel and quarter six sour apples, put them into a saucepan with half a cupful of water, two tablespoonfuls of sugar, and a small pinch of salt; cover and cook until the apples are very soft, add a pinch of cinnamon and a grating of nutmeg. Press through a colander and serve hot.

#### No. 195. ARTICHOKE SAUCE. 15c.

Mix the beaten yolks of four eggs with half a tumblerful of cold water, a little salt and two tablespoonfuls of vinegar or lemon juice, add juice of one onion and half a cupful of butter cut in little bits. Put the mixture into a pan and set the pan in boiling water, stir until it is thick, serve

at once. This will be more than enough for six persons, but as it is a difficult sauce to make, it is better not to divide it. This sauce is especially nice with boiled artichokes.

No. 196. *BEARNAISE SAUCE.* 12c.

Put the yolks of three eggs into a saucepan with one teaspoonful of butter, add pepper and salt, stir until the eggs begin to set, then add one at a time three teaspoonfuls of butter, stirring between each teaspoonful, now add one teaspoonful of chopped tarragon leaves and one teaspoonful of tarragon vinegar.

No. 197. *BLACK BUTTER SAUCE.* 5c.

Fry two tablespoonfuls of butter until quite brown, add one teaspoonful of chopped parsley and one teaspoonful of vinegar; serve at once.

No. 198. *BÉCHAMEL SAUCE.* 10c.

Mix one large tablespoonful of butter with one tablespoonful of flour until smooth, then stir in carefully one cupful of stock and half a cupful of cream; stir constantly until it boils. Take from the fire, season with salt and pepper, and if you use the sauce with fish, add one teaspoonful of lemon juice stirred in carefully. Beat the yolk of one egg and add just before serving.

No. 199. *BROWN SAUCE.* 5c.

Put one tablespoonful of butter into a sauce-

pan with one tablespoonful of flour, rub together until smooth and cook until quite brown; now add one and a half cupfuls of beef stock or hot water, stir until it boils; add salt and pepper and any seasoning you may prefer.

No. 200. BREAD SAUCE. 5c.

Put one cupful of milk into a double boiler with half an onion, a sprig of parsley, a bit of mace and a bay leaf. When the milk boils strain it and put it back into the boiler and stir in half a cupful of very fine bread crumbs; when it is thickened take from the fire and add one tablespoonful of butter, pepper, salt and a grating of nutmeg, put one tablespoonful on the breast of roasted or broiled quail, sprinkle over one tablespoonful of hot fried bread crumbs and serve one breast to each person.

No. 201. CAPER SAUCE. 6c.

Make a Drawn Butter Sauce No. 212 and add half a teaspoonful of onion juice, a tablespoonful of capers and one of the caper vinegar.

No. 202. CHICKEN SAUCE. 25c.

Mix one even tablespoonful of butter and one tablespoonful of flour together without browning, add one and a half cupfuls of the chicken stock and one cupful of chopped chicken, stir until it is smooth; when boiling add one tablespoonful

of chopped parsley, two tablespoonfuls of cream, salt and pepper, and just before serving add the beaten yolks of two eggs.

No. 203. CHESTNUT SAUCE. 12c.

Roast one pint of large French or Italian chestnuts, peel and mash them fine. Take two tablespoonfuls of the drippings from the roasted turkey, add one tablespoonful of flour and brown, stir in gradually one and a half cupfuls of stock; when boiling add the chestnuts, salt, pepper and one tablespoonful of tomato catsup if you like. Boil two or three minutes, adding boiling water if too thick.

No. 204. CHESTNUT DRESSING. 12c.

Roast and peel one pint of chestnuts, chop and mash them and put them into a bowl, add one tablespoonful of butter, salt and pepper, mix thoroughly, stuff the turkey or chicken and serve with Chestnut Sauce No. 203.

No. 205. CHIVE SAUCE. 6c.

Make a Brown Sauce No. 199 and add one tablespoonful of chopped chives.

No. 206. CIDER APPLE SAUCE. 20c.

Pare, core and quarter half a peck of pound sweet apples, cover them with hot water and stew until tender, drain them and add one quart of fresh cider or two cupfuls of boiled cider and two

cupfuls of cold water, add sugar if you like; boil twenty minutes. Put it in a jar, cover it and it will last a long time.

No. 207. CREAM SAUCE. 7c.

Put one tablespoonful of butter into a saucepan with one tablespoonful of flour; rub together until smooth, but do not brown; now add one cupful of milk and half a cupful of cream, stir until it boils, add salt and pepper and any seasoning you prefer.

No. 208. CRANBERRY SAUCE. 20c.

Wash one quart of cranberries, picking out all of the bad ones, put them into a saucepan and cover with two cupfuls of boiling water; boil about twenty minutes, then add two cupfuls of granulated sugar. Stir thoroughly and press through a colander. This will not jelly, but should be a soft sauce.

No. 209. CUCUMBER SAUCE. 20c.

Make a Hollandaise Sauce (*b*) No. 215 and add one fresh cucumber peeled and chopped fine.

No. 210. CURRANT JELLY SAUCE. 15c.

Make a Brown Sauce No. 199, and add one teaspoonful of onion juice, four tablespoonfuls of currant jelly, and a wineglassful of Port wine.



## No. 211. CURRY SAUCE. 5c.

Make a Drawn Butter Sauce No. 212 and add one teaspoonful of onion juice and one teaspoonful of curry powder.

## No. 212. DRAWN BUTTER SAUCE. 4c.

Put two tablespoonfuls of butter into a saucepan with one of flour; rub together until smooth, then add gradually one and a half cupfuls of boiling water, season with salt; when it boils and thickens take from the fire and serve immediately.

## No. 213. EGG SAUCE. 11c.

Make a Cream Sauce No. 207 and add two hard boiled eggs, the yolks chopped fine and the whites cut in rings or slices.

## No. 214. HOLLANDAISE SAUCE. (a) 14c.

Beat half a cupful of butter to a cream, add the yolks of three eggs one by one, juice of half a lemon, half a teaspoonful of salt and a dash of cayenne. Put this in a double boiler and beat with an egg beater until the sauce begins to thicken, then add gradually half a cupful of boiling water, beating constantly; when it is like soft custard, serve.

## No. 215. HOLLANDAISE SAUCE. (b) 10c.

Mix two even tablespoonfuls of butter and one of flour to a smooth paste in a double boiler, add

one cupful of boiling water, gradually stirring until it thickens; season with salt and cayenne; take from the fire and add the yolks of two eggs well beaten, the juice of half a lemon, one teaspoonful of onion juice and one tablespoonful of chopped parsley if you like.

No. 216. HORSERADISH SAUCE. (a) 8c.

Make a Drawn Butter Sauce No. 212, add the juice of half a lemon, salt, pepper, and two tablespoonfuls of thoroughly drained horseradish mixed with one tablespoonful of melted butter.

No. 217. HORSERADISH SAUCE. (b) 5c.

Soak two tablespoonfuls of horseradish flour in half a cupful of cold water half an hour; now add a tablespoonful of vinegar, one teaspoonful of sugar, salt, pepper, two tablespoonfuls of very fine bread crumbs, and just before serving one tablespoonful of sweet cream.

No. 218. LOBSTER SAUCE. 35c.

Make a Hollandaise Sauce (a) No. 214, leaving out the onion and parsley, and add one cupful of boiled lobster chopped rather fine; rub the coral to a smooth paste with a tablespoonful of melted butter, or dry the coral in the oven and add it to the sauce; season with salt, one drop of Tobasco sauce and the juice of half a lemon.

## No. 219. MADEIRA SAUCE. 10c.

Brown one tablespoonful of butter and one of flour, add one and one-half cupfuls of stock, two cloves, a bit of raw ham, a piece of celery, salt and pepper; when it begins to boil simmer gently an hour, then skim out the celery, cloves and ham, remove the grease, add a wineglassful of Madeira wine and serve at once.

## No. 220. MAITRE D'HOTEL SAUCE. 6c.

Beat to a cream two tablespoonfuls of butter and add gradually one tablespoonful of lemon juice or vinegar, now add pepper, salt and one teaspoonful of chopped parsley.

## No. 221. MINT SAUCE. 5c.

Chop one bunch of mint fine, add one tablespoonful of sugar, salt, pepper, and gradually four tablespoonfuls of vinegar.

## No. 222. MUSHROOM SAUCE. 25c.

Make a Brown Sauce No. 199 and add one cupful of fresh mushrooms cut into small pieces, or half a can of French mushrooms cut in halves, season with salt, cayenne, one tablespoonful of mushroom catsup, one tablespoonful of Worcestershire sauce and one tablespoonful of sherry.

## No. 223. OLIVE SAUCE. 23c.

Stone one dozen olives, cover them with boil-

ing water and boil them ten minutes, drain and add them to a Brown Sauce No. 199 with a teaspoonful of onion juice.

No. 224. ONION SAUCE. 12c.

Chop fine one dozen small button onions, put them into a saucepan with one tablespoonful of butter, cook slowly, but do not brown, add one cupful of cream, half a cupful of milk, and one tablespoonful of flour moistened in a little milk ; boil a few moments, then add salt, pepper, and half a teaspoonful of powdered sugar.

No. 225. OYSTER SAUCE. 25c.

Mix one tablespoonful of butter and two of flour until smooth, add the liquor from one pint of oysters which have been scalded and skimmed ; stir in gradually one cupful of milk, when it thickens boil two or three minutes and season with salt, cayenne and one teaspoonful of Worcestershire sauce. Chop the oysters and add them just before serving.

No. 226. OYSTER DRESSING. 27c.

Put one cupful of bread crumbs in a saucepan, add one tablespoonful of melted butter, salt, pepper and one tablespoonful of chopped parsley ; now add one pint of oysters which have been scalded and drained.

## No. 227. PEPPER SAUCE. 8c.

Put one tablespoonful of chopped chives, one teaspoonful of chopped parsley, two cloves and six peppercorns in a saucepan with two tablespoonfuls of vinegar. Cook ten minutes, then add this to a Brown Sauce No. 199 and serve hot.

## No. 228. PIQUANTE SAUCE. 10c.

Make a Brown Sauce No. 199 and add one tablespoonful of vinegar, one of chopped onions, one of chopped cucumber pickles, one of capers and one of chopped mushrooms.

## No. 229. PORT WINE SAUCE. 14c.

Make a Brown Sauce No. 199, adding one onion, one bay leaf, one sprig of parsley, one small carrot; boil a few moments, then strain and add one tablespoonful of Worcestershire sauce, one of mushroom catsup, and half a cupful of Port wine.

## No. 230. SHRIMP SAUCE. 18c.

Make a Drawn Butter Sauce No. 212 and add one cupful of fresh shrimps chopped rather fine, or half a can of shrimps; add the juice of half a lemon, two drops of Tobasco sauce and two drops of cochineal.

## No. 231. SORREL SAUCE. 11c.

Melt one tablespoonful of butter in a sauce-

pan, add one cupful of chopped sorrel, stir until hot, then add one cupful of hot water, stir and cook about five minutes; add salt and pepper, and stir in quickly the yolks of two eggs well beaten, and serve at once.

No. 232. TARTARE SAUCE. 30c.

To one cupful of Mayonnaise Dressing No. 408 add one tablespoonful of capers, one of chopped parsley, one of chopped cucumber pickles, and one teaspoonful of onion juice.

No. 233. TOMATO SAUCE. 8c.

Stew half a can, or one pint of fresh tomatoes with two slices of onion, a sprig of parsley, a bay leaf and two cloves for fifteen minutes; press through a sieve; rub one tablespoonful of butter and one of flour together, stir until smooth, add the tomato liquor and stir until it thickens, season with salt, pepper and one drop of Tobasco sauce.

No. 234. TRUFFLED MUSHROOM SAUCE. 42c.

Make a Cream Sauce No. 207 and add one jar of truffled mushrooms. They come in glass jars holding one large cupful and cost thirty-five cents.

No. 235. VELOUTÉ SAUCE. 8c.

Put one tablespoonful of butter and one of flour into a saucepan, cook but do not brown,

add one cupful of white stock, half a cupful of mushroom liquor, a bit of thyme if you have it, a grating of nutmeg, salt and a dash of cayenne. Boil about twenty minutes, stirring constantly, now strain through a fine sieve, put back into the saucepan, put it on the back of the range and simmer gently until you are ready to use it.

## MEATS.

### No. 236. BEEF À LA MODE. 72c.

Put a quarter of a pound of pork cut into slices into the bottom of a kettle, add two onions, one carrot cut in slices and three or four cloves, cook fifteen minutes but do not burn; have a piece of the round of beef weighing about five pounds larded with pork, put the meat into the kettle and sear quickly over on all sides, then leave it in the kettle to cook in the fat half an hour. Now add three pints of boiling water and boil two or three hours or until tender, seasoning with pepper and salt half an hour before it is done; add more water if necessary; when done put the meat on a hot dish, skim the grease from the liquor and serve with the meat. After dinner put the meat you have left into a bowl and pour the remaining gravy over it, and when perfectly cold take out the meat and cut it in thin slices and serve on a bed of water cress or lettuce.

### No. 237. BEEF FILET BAKED. \$1.70.

Lard a filet weighing about four pounds; put it in a baking-pan with half an onion, half a carrot



sliced, one bay leaf, three peppercorns and two or three cloves. Place the filet on the top of these and put bits of butter over the top with a slight sprinkling of pepper and salt; now add quarter of a cupful of stock, the same of white wine, and bake about an hour; put on a hot dish, strain the liquor from the pan into a Mushroom Sauce No. 222 and serve.

No. 238. BEEF FILETS BROILED. 82c.

Broil two pounds of tenderloin cut in slices one inch thick about ten minutes, put them on a hot dish, sprinkle with bits of butter, pepper and salt on both sides, and serve with Horseradish Sauce (b) No. 217.

No. 239. BEEF FILETS DEVILED. 83c.

Broil six slices of filet one and a half inches thick on a greased broiler about five minutes, turning with a fork. Make a paste of one tablespoonful of English mustard, two of Worcestershire sauce, salt and cayenne pepper; spread the filets with this mixture on both sides, sprinkle them with bread crumbs, put back on the fire and broil five minutes or until done. Put them on a hot dish and pour over a Maitre d'Hotel Sauce No. 220.

No. 240. BEEF FILETS FRIED. 82c.

Put two pounds of the filet cut in slices one

inch thick into a pan with one tablespoonful of butter, salt, pepper and a grating of nutmeg. Fry them about five minutes, turning often, then put on a hot dish, pour the butter from the pan over them and serve with a Madeira Sauce No. 219.

No. 241. BEEF ROASTED. \$1.32.

Select a six pound rib roast, wipe it with a damp cloth and put it in a baking-pan, leaving the fat side up, dust with salt and pepper and add half a cupful of hot water. The oven must be very hot; baste often and bake one and a half hours, let the oven cool slowly; take the meat from the pan, put it on a hot dish; now pour off all the fat, leaving about half a cupful of gravy in the bottom of the pan, add one tablespoonful of flour and stir until brown but do not burn, add one cupful of boiling water, salt and pepper, simmer two or three minutes, strain and serve in a boat with the meat.

No. 242. BEEF WITH SPAGHETTI. 95c.

Lard with beef suet and season with salt and pepper five pounds of the lower round of beef. Put two tablespoonfuls of drippings into a kettle, when hot put in the meat and brown quickly on all sides, chop two onions and two cloves of garlic very fine, put this under the meat with a pinch of ground cloves and of allspice, cover and

cook twenty minutes, then pour in one can of tomatoes strained through a colander. Boil gently until the meat is tender; one hour before the meat is done add half a cupful of dried mushrooms which have been soaked fifteen minutes in lukewarm water, and one tablespoonful of flour moistened with half a cupful of water; now put half a pound of flat ribbon spaghetti into boiling salted water, when it begins to boil cover the saucepan and boil quickly just twenty minutes; now drain the spaghetti and put a layer of it on a hot dish, then cover with some of the meat gravy, sprinkle with Parmesan cheese, repeat until you have used up all the spaghetti, put the meat in the center, pour over any gravy you may have left and serve at once.

No. 243. BEEFSTEAK BROILED WITH MUSH-  
ROOMS. \$1.00.

Broil a thick porterhouse steak weighing about three pounds ten or fifteen minutes, turning it often, take it from the fire and put it on a hot dish, spread with bits of butter, dust with pepper and salt first on one side and then on the other. Select half a pound of large mushrooms, peel them and cut off the stalks, put them on the broiler and broil five minutes, turning once. Dip them in melted butter seasoned with salt and pepper, place on the steak and serve with the melted butter poured over.

## No. 244. BEEFSTEAK CHATEAUBRIAND. 66c.

Select a large porterhouse steak one and a half inches thick, weighing three pounds, put on a broiler over a very hot fire, broil a moment on one side, then on the other, and broil ten or fifteen minutes, turning often; have a dish hot, lay the steak on it and pour over a Maitre d'Hotel Sauce No. 220, adding a grating of nutmeg if you like.

## No. 245. BEEFSTEAK SIRLOIN. 40c.

Broil two and a half pounds of sirloin steak about ten minutes, turning often, put it on a hot dish and serve with Anchovy Sauce No. 193.

## No. 246. BEEFSTEAK FARCIED. 40c.

Trim a sirloin weighing two pounds, spread with a dressing made of one cupful of bread crumbs, one tablespoonful of butter, one of chopped parsley, half a teaspoonful of chopped onion, salt, pepper and a dash of cayenne. Roll the steak and tie it with a string, put it in a baking-pan, add half a cupful of stock, bake an hour, basting often. Take off the string, put the roll on a plate, cut it in slices and pour over a Brown Sauce No. 199, to which you have added one tablespoonful of Worcestershire sauce.

## No. 247. HAM BOILED SUPRÊME. \$1.55.

Select a small pig ham of about eight pounds,

soak it in cold water over night, then wrap a cheese cloth around it and put it in a kettle with one onion, one carrot, three cloves, six peppercorns and one bay leaf, cover with cold water and when boiling simmer gently about four hours; now pour off all but a pint of the liquor, add one pint of white wine and simmer slowly an hour, or until it is tender. If you wish to have the ham cold put it in a deep bowl, pour the hot liquor over it, and stand away until cold, then take out the ham, trim off the skin, and glaze it with half a cupful of stock, which has been reduced to jelly. If you serve it hot, take out the ham, trim it and glaze it, and serve with the liquor reduced to one pint, and thickened slightly with flour, and to which you may add one glassful of champagne or cider. You may cook the ham in claret instead of white wine if you prefer; in that case put the claret in at first. Serve with Spinach Creamed No. 349.

No. 248. LAMB CHOPS BREADED. 55c.

Broil six large French chops ten minutes, turning often, dip them in melted butter, seasoned with salt and pepper; let them stand until cool, then dip them in beaten egg, then in bread crumbs, and plunge them in hot fat, drain them on a napkin, put them on a hot dish, trim the ends with paper quills, and serve around a cen-

ter of French peas, or a Purée of Green Peas  
No. 317.

No. 249. LAMB CHOPS WITH MUSH-  
ROOMS. 85c.

Trim six large chops, dust them with salt and pepper, dip them in beaten egg, then in bread crumbs, fry them in a little butter until a light brown on each side, then put them into a saucepan and pour in the liquor from one can of mushrooms and enough water to make it about two cupfuls; stew twenty minutes, then pour in the mushrooms, and when boiling serve all together on a hot dish.

No. 250. LAMB CHOPS WITH ONION  
SAUCE. 52c.

Sprinkle six large chops with pepper and salt, dip them in one tablespoonful of melted butter, then roll them in fine bread crumbs and broil them over a hot fire; when a nice brown on both sides put them on a hot dish and pour over them an Onion Sauce No. 224.

No. 251. LAMB CHOPS SUPRÊME. \$1.00.

Trim six large chops, flatten them a little, cut a slit in each one, and insert a slice of truffle in the slit, dust with salt and pepper, dip in beaten egg, then in bread crumbs, and fry them in one tablespoonful of butter five minutes on each side.

Spread six nicely trimmed pieces of toast with *paté-de-foie-gras*, place a chop on each piece and serve with Madeira Sauce No. 219 poured around. Use butter instead of the *paté-de-foie-gras* if you prefer.

No. 252. LAMB CUTLETS AU PARMESAN. 45c.

Cut two pounds of lamb steak into six cutlets, dip them in melted butter, about one tablespoonful, mix one tablespoonful of fine bread crumbs with one of Parmesan cheese, roll the cutlets in this and broil over a hot fire, turning often, about ten minutes. Serve on hot dish with peas.

No. 253. LAMB ROASTED. \$2.60.

Stuff a leg of spring lamb with a dressing made of two cupfuls of bread crumbs, one tablespoonful of butter, half an onion, one tablespoonful of parsley chopped fine, pepper and salt; put the lamb in a baking-pan, dust with pepper and salt, add half a cupful of hot water, sprinkle bits of butter over the lamb, add more water as you need it, and bake two hours, basting often; put the lamb on a hot dish, add one tablespoonful of flour to the pan; when boiling strain and serve with the meat and a Mint Sauce No. 221.

No. 254. MUTTON CHOPS SUPRÊME. 50c.

Fry six mutton chops, about two pounds, in a tablespoonful of butter five minutes, dust with

salt and pepper, put them away to cool. Fry one chopped onion in one tablespoonful of butter until brown, add salt, pepper and a grating of nutmeg; now add half a cupful of cream, cook fifteen minutes, then set the mixture away to cool; now cover the chops with this mixture, dip them in beaten egg, then in bread crumbs, put them in a baking-pan, sprinkle them with bits of butter and bake until a golden brown. Serve on a hot dish surrounded with a Purée of Chestnuts No. 304.

No. 255. MUTTON LEG BOILED. 90c.

Put a five-pound leg of mutton into a kettle with one carrot, one onion, one bay leaf, two sprigs of thyme, three cloves, some pieces of parsley and one tablespoonful of salt. Cover with boiling water and boil about two hours or until the mutton is tender. Serve with Caper Sauce No. 201.

No. 256. MUTTON ROASTED. \$1.00.

Take a five-pound leg of mutton which has hung two or three weeks, have the butcher skin and bone it. Rub it all over with one onion, then with one lemon, put it in a pan, squeeze the juice of the lemon over the top, add salt, pepper and half a glass of currant jelly, put it in the oven and roast one and a half hours, basting constantly; when done put it on a hot dish and



strain the liquor over the meat; pour a wine-glassful of sherry over the meat and serve it at once in slices like a filet.

No. 257. MUTTON ROASTED, SOUR SAUCE. 95c.

Remove the skin and fat from a five-pound leg of mutton which has hung three weeks, have it larded with pork and onions, using one onion, rub salt and pepper all over the meat and put it in the oven with one tablespoonful of butter, roast until the meat is a light brown, basting often with the butter, then add one cupful of sour cream; when the mutton is done, about two hours in all, put it on a hot dish, pour off the grease from the top of the gravy, mix one small tablespoonful of flour with half a cupful of water, stir this into the gravy and boil until it thickens, then strain over the mutton and serve at once.

No. 258. MUTTON SADDLE ROASTED. \$1.45.

Select a medium sized saddle of mutton, have the butcher dress it for you with the neck cut in two ends which are turned and skewered down with the kidneys; sprinkle with salt and pepper and roast three-quarters of an hour, serve with currant jelly; when carving cut in strips parallel to the spinal bone.

No. 259. SPARE RIB ROASTED. 70c.

Put about five pounds of fresh pork spare rib

into a baking-pan, dust well with pepper and salt and sprinkle with bits of butter and bake one and a half hours, basting often. Put the pork on a hot dish, skim off the fat from the liquor in the pan, add a little hot water and one tablespoonful of flour, when boiling strain and serve with the spare rib with Apple Sauce No. 194.

No. 260. VEAL CUTLETS WITH BACON. 50c.

Cut two pounds of veal cutlet half an inch thick into six pieces, dip each piece in beaten egg seasoned with salt and pepper, then in very fine bread crumbs; fry six slices of bacon briskly, take from the pan and put on a hot dish; now fry the cutlets in the bacon fat until a light brown on each side; if there is not enough fat to cover the cutlets, add a little butter. Place the cutlets on the dish with the bacon, dissolve one teaspoonful of flour in one cupful of brown stock, put in the frying-pan, pouring off any extra grease first; when boiling add one teaspoonful of mushroom or walnut catsup, strain and pour around the cutlets and serve.

No. 261. VEAL CUTLETS WITH CREAM  
SAUCE. 52c.

Cut two pounds of cutlet half an inch thick into six pieces, pound them until very tender, dip them in beaten egg, dust them with salt and pepper, then dip in bread crumbs. Put one table-

spoonful of butter in a frying-pan, when hot add the cutlets and fry on both sides until a light brown; put the cutlets on a hot dish, add one cupful of cream to the frying-pan, rub one teaspoonful of butter and one of flour together, add to the hot cream and when boiling strain over the cutlets and serve.

No. 262. VEAL CUTLETS WITH SORREL  
SAUCE. 45c.

Cut two pounds of veal cutlet very thin, let it stand for a moment in boiling water, take out and dry, dust with salt and pepper, dip in beaten egg, then in bread crumbs, and fry in smoking hot fat; serve with Sorrel Sauce No. 231.

No. 263. VEAL FILET. 40c.

Lard two pounds of veal from the thigh, put a very small piece of ham in a baking-pan with one slice of onion, one of carrot, two cloves, one bay leaf, and a sprig of thyme; put in the veal and add one cupful of stock, set the pan on the top of the stove until the stock is boiling, then put it in the oven and bake three hours, basting often; serve on a hot dish surrounded with a Purée of Green Peas No. 317.

## POULTRY.

No. 264. CAPON. \$1.50.

It may be cooked exactly like chicken, but it is especially fine cooked after recipe for Turkey with Truffle Sauce No. 278, using one large capon.

No. 265. CHICKEN BAKED. 95c.

Cut up three small spring chickens, weighing about one pound each, as you would for a fricassee, put the pieces into a baking-pan, sprinkle them with pepper and salt, dredge them with flour and cover each piece with a thin slice of salt pork, bake fifteen minutes in a hot oven, remove the pork and bake ten minutes longer. Serve on a hot dish with the gravy from the pan poured over.

No. 266. CHICKENS BROILED. 95c.

Clean three spring chickens, weighing one pound each, split them and flatten them with a cleaver; put them into a -baking-pan, sprinkle with bits of butter, dust with salt and pepper, cover the pan and steam in the oven half an

hour, then broil until colored on both sides; put them on a hot dish and pour over them a Maitré d'Hotel Sauce No. 220, surround with water cress and serve.

No. 267. CHICKEN WITH CHESTNUT .

PURÉE. 92c.

Lard the breasts of two chickens, about two pounds each, and put them into a saucepan with two cupfuls of stock, add two cloves, two peppercorns, salt, pepper, and a sprig of thyme; boil ten minutes, then put the chicken into a baking-pan, pour over it the liquor in which it was boiled and bake until tender, basting often; when done put it on a hot dish and pour around it a Purée of Chestnuts No. 304; mix one even tablespoonful of butter and one of flour, add it to the gravy in the pan, and when boiling strain and serve with the chicken.

No. 268. CHICKEN FILETS SUPRÊME. \$1.25.

Cut the breasts of three raw chickens, weighing one and a half pounds each, into six filets, season them with salt and pepper, dip them in beaten egg, then in crumbs and fry them in one tablespoonful of butter until a light brown on both sides. Make a broth of the rest of the chicken, fry a light brown one tablespoonful of butter and one of flour, add one cupful of the chicken broth and half a cupful of cream, stir

constantly until boiling, then add salt, pepper and a teaspoonful of lemon juice. Put the chicken on a hot plate, surround with a row of puff paste crescents or pieces of fried bread, pour over the sauce, garnish with lemon and parsley and serve.

No. 269 CHICKEN FRIED WITH CREAM  
SAUCE. 95c.

Clean two chickens, weighing two pounds each, put them in a steamer and cook until tender, then cut them in pieces, dust with salt and pepper, dip in melted butter and set away until cold; then dip them in beaten egg and in bread crumbs and fry in hot fat; put them on a hot dish and pour over them a Cream Sauce No. 207.

No. 270. CHICKEN FRIED À LA MARY-  
LAND. \$1.05.

Cut up two chickens, weighing about two pounds each, cover them with boiling water and simmer until tender, drain and dry them, dip in beaten egg, then in bread crumbs. Put three or four pieces of bacon or pork into a frying-pan, add the chicken and fry until brown on both sides. When done put them on a hot dish, pour off all but one tablespoonful of fat from the frying-pan, add one cupful of cream or milk and one even tablespoonful of flour; season, and when boiling strain over the chicken and serve. You

may add one teaspoonful of chopped parsley, if you like.

No. 271. CHICKEN FRIED IN OIL. \$1.00.

Cut two chickens, about four pounds in all, into pieces, dry them and plunge them into hot salad oil in a frying-pan on the back of the stove, and cook about ten minutes; take out the pieces of chicken, drain them on brown paper, dust with salt and pepper, and serve them with a Mushroom Sauce No. 222, to which you have added two tablespoonfuls of sherry.

No. 272. CHICKEN PANNED. \$1.00.

Select three spring chickens, weighing about one pound each, clean them and split them as for broiling; break the breast bones with a potato masher and roll them with a rolling pin on a board, put them into a baking-pan bone side down, put one slice of bacon on each breast, dust with salt and pepper, add half a cupful of water, cover the pan and bake three-quarters of an hour. Now remove the pan, baste often and brown half an hour, take off the bacon, serve on a hot dish with the liquor from the pan poured over.

No. 273. CHICKEN ROASTED WITH HAM. \$1.20

Select two plump chickens, about five pounds, and one slice of ham cut thin, about half a

pound, or thin slices of cold boiled ham if you have it; stuff the chickens with a bread dressing containing parsley and onion, wrap the pieces of ham around the chickens, tying them on with a string, put the chickens in a baking-pan and pour over half a cupful of boiling water, roast slowly, basting often until the chicken is tender enough to put a fork through the ham into the chicken. When done remove the ham, put the chicken on a hot dish; add to the liquor a tablespoonful of flour wet in half a cupful of cold water, add pepper and half a cupful of French mushrooms chopped fine, when boiling serve.

No. 274. CHICKEN ROASTED WITH OYSTER DRESSING. \$1.15.

Select two plump chickens, about five pounds, stuff with Oyster Dressing No. 226, put them into a covered roasting-pan, dust with pepper and salt and pour over half a cupful of hot water, cover and bake an hour or until tender, then remove the cover and brown a little, put on a hot dish and serve with Oyster Sauce No. 225, or add to the liquor in the pan half a cupful of cream, one cupful of oysters chopped fine, and one teaspoonful of butter and one of corn starch rubbed together and when boiling serve.

No. 275. DUCK FRIED. \$1.00.

Cut two ducks in small pieces, wash them and



roll them in flour<sup>1</sup> and fry in a spider with one tablespoonful of butter, adding more as you need it; fry until brown, then add one cupful of stock to the frying-pan and one even tablespoonful of flour, cover and stew about half an hour; serve on a hot dish with the sauce poured around.

No. 276. DUCK ROASTED WITH OLIVE

SAUCE. \$1.10.

Clean two ducks, about five pounds, put them in a pan, dust with salt, pepper and bits of butter and add a quarter of a cupful of water, bake until tender, about three-quarters of an hour. Put the ducks on a hot dish and add one cupful of stock or water to the gravy, one even tablespoonful of flour, one dozen olives which have been stoned, and two tablespoonfuls of sherry; when boiling strain and serve with the ducks surrounded with a Purée of Peas No. 317.

No. 277. GOOSE ROASTED. \$1.00.

Clean a six pound goose and boil it one hour, then stuff it and dust with salt and pepper and bits of butter, put it in a baking-pan, add half a cupful of water and roast an hour, or until tender. Put the goose on a hot dish; add one cupful of hot water to the gravy in the pan, one even teaspoonful of mustard, one of vinegar and a grating of nutmeg, when boiling serve with the goose. Serve with Cider Apple Sauce No. 206.

No. 278. TURKEY ROASTED WITH TRUFFLE  
SAUCE. \$1.90.

Prepare an eight pound hen turkey for stuffing; brown one onion chopped fine in an even tablespoonful of butter, add two cupfuls of bread crumbs soaked until soft, the liver and heart chopped very fine, salt, pepper, a pinch of thyme and one of sage, mix thoroughly and stuff the turkey. Sew it up and put it in a boiler over hot water and steam an hour, then put the turkey into a baking-pan spreading the breast with one tablespoonful of butter, dust with pepper and salt; put one cupful of hot water and three tablespoonfuls of white wine into the pan, bake until tender, about an hour, basting often. Put the turkey on a hot dish, add one even teaspoonful of flour to the gravy in the pan, when boiling skim off the grease, strain and add four truffles which have been boiled until tender and chopped fine.

## SHERBETS.

### No. 279. BRANDY AND SHERRY. 27c.

Serve one pint of lemon ice in six punch glasses, mix three tablespoonfuls of brandy and three of sherry, and put one tablespoonful of the mixture in each glass and serve.

### No. 280. CARDINAL. 42c.

Make one pint of raspberry ice, add half a cupful of Curacoa and Maraschino cordials mixed, and freeze, or add to one pint of lemon ice two drops of liquid cochineal, add the cordials and freeze.

### No. 281. CHAMPAGNE. 65c.

Prepare one pint of orange ice and add before freezing half a pint of American champagne, freeze at once and serve.

### No. 282. CLARET. 35c.

Make one pint of lemon ice, using half water and half claret, freeze and serve.

### No. 283. FRUIT. 50c.

Fill six punch glasses with Fruit Salad No.

478 and just before serving add one tablespoonful of Lemon Ice No. 545 to each glass, smoothing it over the top.

No. 284. GINGER. 20c.

Add to one pint of lemon ice half a cupful of preserved or candied ginger cut into very small pieces; mix thoroughly and serve.

No. 285. LALLA ROOKH. 32c.

Add to one pint of vanilla ice cream, before it is frozen, half a cupful of Jamaica rum, freeze and serve in glasses.

No. 286. MINT. 30c.

Make one pint of lemon ice; when half frozen add the following mixture: Bruise five sprigs of mint, put them into half a cupful of brandy and sherry mixed, let it stand an hour, then strain, freeze, and serve in glasses, or you may put the ice in the glasses, and add one tablespoonful of the liquor to each glass.

No. 287. ORANGE. 18c.

Make one pint of orange ice, freeze and add one orange peeled, the seeds removed and cut in thin slices, mix, and serve.

No. 288. PEACH. 20c.

To one pint of lemon or orange ice frozen add

three peaches peeled and cut into thin slices, mix, and serve.

No. 289. ROMAN. 27c.

Boil half a pound of loaf sugar with one quart of water ten minutes, when cold put in a freezer, and when nearly frozen stir in rapidly six tablespoonfuls of rum and the juice of three lemons.

No. 290. ROSE LEAF. 30c.

Make a Roman Sherbet No. 289, freeze and add half a cupful of fresh rose leaves or one tablespoonful of Turkish rose leaves, which have been soaked in a little cold water half an hour; stir them in thoroughly and serve.

No. 291. SIBERIAN. 32c.

Mix one cupful of vanilla ice cream with one cupful of whipped cream and put into glasses; mix four tablespoonfuls of rum with two of Kirshwasser. Put one tablespoonful in each glass and serve.

## VEGETABLES.

### No. 292. ARTICHOKE BOILED. 75c.

Select three large artichokes which are fresh, cut off the stalks and boil them in salted water half an hour, drain them and cut them in two, serving half to each person; serve with Artichoke Sauce No. 195. To eat them, remove each leaf with the fingers, dip the base of the leaf in the sauce and bite off the little succulent bit at the base; then with the fork scrape away all the furze, leaving the fond or bottom of the artichoke which is the most delicious part and may be eaten with the fork.

### No. 293. ARTICHOKE FRIED. \$1.60.

Remove the stalk leaves and furze from six artichokes, soak them an hour in half a cupful of vinegar mixed with pepper and salt; make a batter of two eggs slightly beaten with a small half cupful of flour, add salt and pepper, drain the artichokes and dip them in this batter and fry in hot fat; drain and serve very hot.

No. 294. ASPARAGUS WITH DRAWN  
BUTTER SAUCE. 30c.

Wash three bunches of asparagus, put them in a saucepan with the stalks down, leaving the heads an inch out of the water, cover them with two quarts of boiling water, add a little salt, boil until tender; place on a hot dish and pour over a Drawn Butter Sauce No. 212, to which has been added a grating of nutmeg and the juice of half a lemon.

No. 295. ASPARAGUS ROLLS. 22c.

Cut the tops from six small French rolls, scoop out the crumbs from the inside, spread the inside of the rolls with butter and brown them in the oven. Make a Cream Sauce No. 207, add two cupfuls of asparagus tips which have been boiled in salted water until tender; fill the hot rolls with the mixture and serve at once on separate plates.

No. 296. BRUSSELS SPROUTS. 52c.

Wash thoroughly one quart of sprouts, boil them in salted boiling water ten minutes or until tender, drain and serve plain, sprinkled with bits of butter and salt, or with Cream Sauce No. 207.

No. 297. BRUSSELS SPROUTS WITH MADEIRA  
SAUCE. 52c.

Follow Recipe No. 296, and serve with a Madeira Sauce No. 219 poured over them.

## No. 298. CABBAGE AU GRATIN. 10c.

Boil one small head of cabbage until tender, drain and chop very fine, put a layer in a deep buttered dish, pour over a layer of Cream Sauce No. 207, then a layer of cabbage, then sauce; sprinkle bread crumbs and bits of butter over the top and brown in a quick oven.

## No. 299. CARROTS WITH CREAM SAUCE. 10c.

Boil twelve small carrots in salted water, drain and cut them in thin slices, put them in a hot dish and pour over a Cream Sauce No. 207.

## No. 300. CARROTS GLAZED. 14c.

Scrape and cut in very thin slices twelve small carrots, boil them until tender in salted water, about an hour, put them into a baking dish with one tablespoonful of butter, one teaspoonful of sugar, half a teaspoonful of salt, and one cupful of stock; bake uncovered until the stock is reduced to a glaze, then serve.

## No. 301. CAULIFLOWER AU PARMESAN. 20c.

Boil one cauliflower in boiling salted water twenty minutes; make a Cream Sauce No. 207, chop the cauliflower in small pieces, mix with the sauce, spread a layer in the bottom of a baking-pan, sprinkle slightly with Parmesan cheese, then a layer of the cauliflower; sprinkle the top with



cheese, bread crumbs and bits of butter, and brown in the oven; you will use one tablespoonful of cheese.

No. 302. CELERY FRIED. 20c.

Cut three bunches of celery into five-inch lengths, boil them in salted water one hour, drain, then dip the stalks in a batter made of one cupful of flour, half a cupful of water, one beaten egg, and a little salt; put them in a wire basket and fry them in hot fat until a light brown; serve with Hollandaise Sauce (*a*) No. 214.

No. 303. CELERY STEWED. 15c.

Wash three bunches of celery, cut in five-inch lengths, and boil in salted water one hour or until tender; lay them on a hot dish and pour over an Artichoke Sauce No. 195.

No. 304. CHESTNUT PURÉE. 20c.

Shell one quart of French or Italian chestnuts and fry them in a little lard until you can remove the skins, put them into a saucepan and cover them with one quart of stock, boil until the chestnuts are soft enough to press through a sieve, return to the fire and add one tablespoonful of butter, half a teaspoonful of sugar, salt and pepper, mix thoroughly and press through a colander into a hot dish and serve.

## No. 305. CUCUMBERS FARCIED. 52c.

Pare three medium-sized cucumbers, cut them in two lengthwise and scoop out the inside; mix one cup of finely chopped cooked chicken, one tablespoonful of chopped parsley, one tablespoonful of finely chopped cooked ham, salt, pepper, half a teaspoonful of chopped onion, a grating of nutmeg and two tablespoonfuls of cream. Fill the cucumbers with this mixture, put them into a baking-pan, add one cupful of stock and a wineglassful of white wine; bake in the oven until the cucumbers are tender, basting often; put the cucumbers on a hot dish, pour over the liquor from the pan and serve.

## No. 306. CUCUMBERS FRIED. 25c.

Pare and cut lengthwise three large cucumbers in slices about half an inch thick, soak them in ice water one hour, then wipe each piece dry, sprinkle with salt and pepper, dredge with flour or corn meal, and fry in one tablespoonful of butter on both sides until brown.

## No. 307. EGG PLANT BROILED. 17c.

Peel and cut into thin slices one large egg plant, soak in salted ice water half an hour, drain them, and press them half an hour between two plates to squeeze out the juice, dip them in one tablespoonful of olive oil, dust with salt and pepper and

broil five minutes on each side, serve on a hot dish with a Maitre d'Hotel Sauce No. 220 poured over.

No. 308. EGG PLANT FARCIED. 55c.

Select three very small egg plants, peel and cut them in two lengthwise, scoop out the inside and fill them with the following mixture: Put half a cupful of bread crumbs and half a cupful of stock into a saucepan, boil gently fifteen minutes, then add half a cupful of cold chopped chicken, veal or lamb, mix thoroughly, add one teaspoonful of butter, salt, pepper, a dash of nutmeg and one egg. Fill the egg plants, put them into a baking dish and add one cupful of stock and if you like half a cupful of white wine; bake an hour, basting often, put the egg plants on a hot dish, sprinkle bread crumbs and bits of butter on the top of the farcie and brown. Add one even tablespoonful of butter and one of flour to the liquor in the pan and when boiling add two tablespoonfuls of sherry, pour around the egg plants and serve.

No. 309. EGG PLANT FRIED. 20c.

Prepare like Recipe No. 307 and dip the slices in beaten egg, dust with salt and pepper, roll them in fine bread crumbs and fry in hot lard until a golden brown, or roll them in flour and fry them until brown on both sides in butter, in a frying-pan.

## No. 310. EGG PLANT SCALLOPED. 18c.

Cut one large plant in two and boil until the inside is soft, then scrape it all out, season with pepper and salt, add one tablespoonful of butter; now put it in a shallow baking dish, sprinkle with crumbs and bits of butter and brown in the oven.

## No. 311. FARINA CROQUETTES. 18c.

Boil six tablespoonfuls of farina in two cupfuls of milk until it thickens, take from the fire, add salt, pepper, a dash of cayenne, a grating of nutmeg, one teaspoonful of chopped parsley and the beaten yolks of two eggs; when cold form into croquettes, dip in beaten egg, then in fine bread crumbs and fry in hot fat.

## No. 312. GREEN CORN BAKED. 15c.

Cut the corn from six ears, add one tablespoonful of butter, one teaspoonful of sugar, salt, pepper and two cupfuls of rich milk; put in a baking-pan and bake twenty minutes, then sprinkle with bread crumbs and bits of butter and bake ten minutes longer; serve in the dish.

## No. 313. GREEN CORN FRITTERS. 15c.

Cut each row in six ears of corn, press out the pulp with the back of the knife, which will give you about two cupfuls of pulp, add one cupful of milk, the beaten yolks of two eggs, salt and pepper; now sift one teaspoonful of baking pow-

der with one cupful of flour and add slowly; then add the whites of the eggs, well beaten, mix thoroughly and drop by the spoonful into very hot fat; when a light brown, skim out carefully, drain and serve at once.

No. 314. GREEN PEAS IN BREAD CASES. 40c.

Boil one quart of fresh peas or one can of peas in boiling salted water about half an hour, drain and cool; put one cupful of milk into a double boiler, when hot add the beaten yolks of three eggs, cook a moment but do not let it curdle, then add salt, pepper, one teaspoonful of butter and the peas; fill hot Bread Cases No. 141 with the mixture and serve at once.

No. 315. GREEN PEAS FRANCAISE. 43c.

Shell one peck of green peas and put them into a saucepan with two or three sprigs of parsley, two of mint, one slice of onion, salt, pepper, half a teaspoonful of sugar, and two cupfuls of boiling water; boil half an hour, then skim out the parsley, mint and onion; mix one teaspoonful of butter with one of flour, add to the peas and when boiling serve.

No. 316. GREEN PEAS WITH LETTUCE. 30c.

Shell half a peck of peas and put them into a saucepan, add one cupful of boiling water, quarter of a teaspoonful of salt, half a teaspoonful of

sugar, a sprig of parsley and one of mint; boil twenty minutes, then add one head of shredded lettuce and one teaspoonful of butter; stir thoroughly and add one egg beaten with two tablespoonfuls of cream, remove the mint and parsley and serve at once.

No. 317. PURÉE OF GREEN PEAS. 42c.

Shell one peck of green peas and boil them with a little ham and two or three pieces of onion, when soft press through a sieve, return to the saucepan and add one tablespoonful of butter, half a teaspoonful of sugar, salt and pepper, put them through a colander and serve.

No. 318. GREEN PEPPERS FARCIED. (a) 35c.

Select six large green peppers, cut off the stems and a small piece from the top of each one, and scoop out the inside with a teaspoon; mix one cupful of chicken, lamb, or veal, with half a cupful of chopped ham, half a cupful of boiled rice or bread crumbs, half a cupful of cream, one teaspoonful of butter, one of chopped parsley, one of onion juice, and salt; if the peppers are very old scald them before filling. Fill the peppers with this mixture, sprinkle bread crumbs and bits of butter over the top, lay them in a baking-pan, put one tablespoonful of butter and half a cupful of stock or water in the pan, bake half an hour,

basting often; serve with Brown Sauce No. 199, or Madeira Sauce No. 219.

No. 319. GREEN PEPPERS FARCIED. (*b*) 18c.

Prepare the peppers as above, substituting two cupfuls of sausage meat for the above mixture.

No. 320. HOMINY OR RICE CROQUETTES. 15c.

Mix two cupfuls of cold boiled hominy or rice with one tablespoonful of hot cream, the beaten yolks of two eggs, half a teaspoonful of salt and one of sugar, mix thoroughly; when very cold form into croquettes, dip in beaten eggs, then in bread crumbs and fry in hot lard. You may add half a cupful of cold chicken and a little parsley chopped fine.

No. 321. JERUSALEM ARTICHOKEs. 18c.

Peel one quart of Jerusalem artichokes, boil them in plenty of salted water until tender, about an hour. Drain and pour over them a Béchamel Sauce No. 198 or Cream Sauce No. 207, or cut them in inch pieces after they are boiled and dip them in the following mixture and fry in hot fat: Mix one cupful of flour, one egg and a little salt with half a cupful of lukewarm water; when smooth add one teaspoonful of butter.

No. 322. LENTILS BOILED. 15c.

Boil one quart of lentils in boiling salted water

an hour or more, then drain them and add one tablespoonful of butter, salt, pepper, a grating of nutmeg and one tablespoonful of chopped parsley; when boiling add the yolk of one egg beaten with one tablespoonful of cold water. Serve at once.

No. 323. LETTUCE BRAISED. 25c.

Wash six lettuce hearts, pour boiling salted water over them, put them into cold water for a moment, take them out and drain well. Put three very small thin slices of salt pork into a saucepan, add a few slices of onion and carrot, two or three sprigs of parsley, pepper, salt and a grating of nutmeg; cook a moment, then put in the lettuce and add about one cupful of stock, cover the saucepan with buttered paper and simmer gently two hours. Serve with Madeira Sauce No. 219.

No. 324. LIMA BEANS. 25c.

Boil one quart of Lima beans in salted water until tender, about half an hour, drain them and return to the saucepan, add one tablespoonful of butter, salt, pepper and a grating of nutmeg; mix the yolk of one egg with one tablespoonful of water, add the juice of half a lemon and one teaspoonful of chopped parsley, mix and add to the beans and serve at once.

No. 325. MUSHROOMS À L'ITALIENNE. 80c.

Wash and peel one pound of very fresh mush-



rooms, select six of the largest and chop the small ones fine. Put one tablespoonful of butter and one of oil into a saucepan, when hot put in the large mushrooms and cook them about six minutes, add salt and pepper, put them on six pieces of buttered toast and keep them warm; throw the chopped mushrooms into the saucepan, stew five or six minutes, then add one tablespoonful of chopped parsley and the juice of one lemon; pour this around the mushrooms and serve.

No. 326. MUSHROOMS BAKED. 75c.

Wash and peel one pound of fresh mushrooms, lay them on six slices of well buttered toast, put a bit of butter on each mushroom, add salt and pepper, put them in a covered baking-pan, put on the cover and heap hot ashes on top of it and stand on the hearth close to the fire for twenty minutes.

No. 327. MUSHROOMS BROILED. 75c.

Wash and peel one pound of large mushrooms, dry them and cut off the stalks, baste them with melted butter, dust with salt and pepper and let them stand half an hour; then place them on a wire broiler carefully and broil over a clear fire, first on one side and then on the other, about fifteen minutes. Take them from the broiler, put on squares of buttered toast, pour over a Maitre d'Hotel Sauce No. 220 and serve.

## No. 328. MUSHROOMS EN COQUILLE. 45c.

Cream one tablespoonful of butter and add one tablespoonful of flour, when hot add half a cupful of stock or the liquor from the canned mushrooms, season with salt and pepper and when boiling add half a cupful of rich cream; now add one teaspoonful of lemon juice, a grating of nutmeg, salt, pepper and a dash of cayenne; if you use fresh mushrooms wash and peel half a pound and cut them into slices and cook them fifteen minutes; if canned mushrooms use one can, cut them in halves and only boil up once. Fill coquille dishes and sprinkle with bread crumbs, or fill vol-au-vents of Plain Puff Paste No. 503, or paper cases with the mushrooms; serve at once.

## No. 329. MUSHROOMS FARCIED. 90c.

Wash and peel a pound of fresh mushrooms, pick out six very large ones, chop the rest very fine and add a tablespoonful of fine bread crumbs, two truffles chopped fine, salt and pepper; stuff the large ones with this mixture. Put one tablespoonful of butter in a frying-pan, lay the stuffed mushrooms carefully in the butter with the remaining mixture and fry twenty minutes. Cut round pieces of bread and toast them, lay the mushrooms on the toast stuffed side down; add a cupful of cream to the sauce in the pan, pour over the mushrooms and serve at once.

## No. 330. MUSHROOMS FRIED. 80c.

Wash and peel one pound of fresh mushrooms, plunge them into boiling water to which you have added salt and the juice of half a lemon, drain them and fry in one large tablespoonful of butter about three minutes on each side; now add the juice of half a lemon, one teaspoonful of chopped parsley, salt and pepper. Put mushrooms on round pieces of toast, pour over the sauce and serve at once.

## No. 331. MUSHROOMS AU GRATIN. 80c.

Wash and peel one pound of fresh mushrooms, select six of the largest and chop the rest; put an even tablespoonful of butter into the saucepan with one teaspoonful of chopped onion, simmer gently, then add the chopped mushrooms, two tablespoonfuls of bread crumbs which have been soaked in stock, salt, pepper, a grating of nutmeg and one tablespoonful of tomato catsup. Fill the large mushrooms with this mixture, sprinkle bread crumbs and bits of butter over the top and bake in the oven until brown; serve on toast with Brown Sauce No. 199, to which you have added a wineglassful of sherry.

## No. 332. OYSTER PLANT BOILED. 15c.

Scrape three bunches of oyster plant and put it into one quart of cold water; mix with two

tablespoonfuls of vinegar as soon as you have scraped it. Put a little flour into a saucepan and add slowly one quart of boiling water and one teaspoonful of vinegar, plunge in the oyster plant and boil about an hour, drain on a hot dish, and serve with Cream Sauce No. 207.

No. 333. OYSTER PLANT FRIED. 20c.

Boil as above, then cut in two-inch pieces and dip them in a batter made of one cupful of flour, half a cupful of water, one teaspoonful of butter, a little salt, and one beaten egg; stir the mixture until smooth, then dip the oyster plant in it and fry in hot lard until a light brown; serve at once.

No. 334. POTATO BALLS. 10c.

Boil eight potatoes with their jackets on until tender, but not soft, drain and skin them and scoop them out in round balls; put the balls into a frying basket and dip in hot fat, and fry until a golden brown, dust them with salt and pepper and serve.

No. 335. POTATO CROQUETTES. 15c.

To two-thirds of a cupful of hot boiled potatoes put through a sieve add one tablespoonful of butter, salt, pepper, a dash of cayenne, two or three drops of onion juice, a slight seasoning of celery salt, and one teaspoonful of chopped parsley; mix and beat thoroughly, adding one table-

spoonful of cream, and when slightly cold add the yolk of one egg, when cold make into croquettes, dip in egg, then in bread crumbs, and fry in hot fat.

No. 336. POTATOES FARCIED. (a) 23c.

Wash and peel six large potatoes, cut them in two lengthwise and scoop out the inside, leaving the shell a quarter of an inch thick. Mix two cups of raw or cooked beef chopped fine with one tablespoonful of butter, one of tomato catsup, one teaspoonful of chopped parsley, one of onion juice, add salt and pepper. Fill the potatoes with this mixture, sprinkle bread crumbs and bits of butter over the top, put them in the baking-pan, put one tablespoonful of butter and one of hot water in the pan, baste the potatoes with this and bake half an hour.

No. 337. POTATOES FARCIED. (b) 12c.

Prepare potatoes as for No. 336, stuffing them with two cupfuls of sausage meat and bake them half an hour.

No. 338. POTATOES HASHED À LA  
DELMONICO. 15c.

Pare six raw potatoes and cut them into very small pieces like dice, soak them in ice water half an hour, drain, and put them into a buttered dish, add salt, pepper and one cup of cream or

milk, sprinkle with bits of butter and bake three-quarters of an hour; serve in the baking dish.

No. 339. POTATOES HOLLANDAISE SAUCE. 12c.

Peel six new potatoes and put them in cold water with a little salt, boil until tender, drain off the water and pour over them two tablespoonfuls of melted butter; put them on the back of the stove and when they have absorbed the butter by shaking them gently, serve on a hot dish with a Hollandaise Sauce (a) No. 214.

No. 340. POTATOES WITH MAITRE  
D'HOTEL SAUCE. 5c.

Put six large potatoes into cold salted water and boil until tender, then peel them and cut them into thin round slices; lay them in a hot dish and pour over them a Maitre d'Hotel Sauce No. 220.

No. 341. POTATOES PARISIENNE. 8c.

Peel eight potatoes and scoop them out in little round balls with a cutter. Put them in cold salted water and when hot boil them five minutes, drain, and put them in a frying-pan with one tablespoonful of hot butter, stir until they have absorbed all the butter, then put them in the oven until a light brown; sprinkle chopped parsley over them and serve at once.

No. 342. POTATOES WITH PARSLEY. 15c.

Boil six potatoes in their skins, when cold peel

and cut them into thin slices, put them in a saucepan and cover with one cupful of stock, add salt and pepper to taste; when boiling add one teaspoonful of flour moistened with a little of the broth and one tablespoonful of chopped parsley; beat the yolk of one egg and add half a cupful of cream, add this to the potatoes, and when hot serve.

No. 343. POTATO PUFFS. 15c.

Add to two cupfuls of mashed potatoes one tablespoonful of melted butter, beat until smooth, then add half a cupful of cream and the beaten yolks of two eggs; add salt and pepper, and stir in carefully the beaten whites of the eggs, fill buttered custard cups with the mixture and brown in a quick oven; turn out of the cups on to a hot dish and serve with a Cream Sauce No. 207, or Béchamel Sauce No. 198, at once.

No. 344. POTATOES SCALLOPED. 10c.

Put two tablespoonfuls of butter into a saucepan with one of flour, one slice of onion, one of carrot, one sprig of parsley, salt and pepper, when hot add one cupful of hot milk, simmer five minutes, then strain; put three cupfuls of cold boiled potatoes sliced into a baking dish, pour over the sauce, sprinkle bread crumbs over the top with bits of butter, and bake in the oven twenty minutes.

## No. 345. RICE CAKES TOASTED. 10c.

Boil one cupful of rice until tender, press in a buttered dish, and put it in the ice box with a weight upon it. The next day cut the rice in slices half an inch thick, grease the broiler and broil the slices a delicate brown; add the juice of one sour orange, pepper and salt to one tablespoonful of butter; mix and pour over the toasted slices and serve at once.

## No. 346. RICE CASSEROLE. 12c.

Wash one cupful of rice, put it into a saucepan with one cupful of chicken broth, boil slowly until rice is tender, add hot water if necessary; now add one teaspoonful of salt, one beaten egg and two or three tablespoonfuls of cream; butter a ring mould, dip it in cold milk, press the hot rice into the mould, when perfectly cold turn out the mould on a plate. Fill the cavity with Creamed Chicken No. 153, brush the rice casserole with beaten eggs, brown in the oven and serve with Mushroom Sauce No. 222 poured around it.

No. 347. RICE AND MUSHROOM CRO-  
QUETTES. 25c.

Put quarter of a pound of fresh mushrooms into a saucepan, add a small piece of carrot, a slice of onion, two or three sticks of celery and a sprig of parsley, cover with water and boil until



the mushrooms are tender, take out the mushrooms, chop them fine and strain the liquor; boil half a cupful of rice in the liquor until the rice is done, drain out the rice, mix with the mushrooms, add a little butter, salt and pepper, and form into croquettes. When cold dip in beaten egg, then in crumbs, and fry in hot fat.

No. 348. RICE PILAFF. 20c.

Boil half a can of tomatoes until it is reduced to half a cupful, strain and put it in a saucepan and add one cupful of bouillon and one cupful of uncooked rice; boil until the rice is tender, about twenty minutes, then add two teaspoonfuls of butter, salt and paprika, stir and cook for a moment, then put in a mould and serve hot.

No. 349. SPINACH WITH CREAM. 45c.

Wash in several waters one peck of spinach, drain carefully and boil in well salted water twenty minutes, drain very dry and chop very fine; mix one tablespoonful of butter and one of flour in a saucepan and add salt, nutmeg, half a teaspoonful of sugar and one cupful of cream, when boiling mix thoroughly with the spinach and serve on six square pieces of bread fried in butter.

No. 350. STRING BEANS. 15c.

Cut one quart of beans into inch pieces, add

boiling water enough to cover and half a teaspoonful of salt; when the beans are tender, drain and add one tablespoonful of butter, salt, pepper, one teaspoonful of chopped parsley and the juice of half a lemon and serve on a hot dish.

No. 351. SWEET POTATO CROQUETTES. 20c.

Boil eight sweet potatoes and mash them, add one tablespoonful of butter, salt, pepper, half a teaspoonful of sugar, one tablespoonful of cream and the yolks of two eggs, mix and when very cold form into croquettes, dip in beaten eggs, then in bread crumbs and fry in hot fat; serve with Velouté Sauce No. 235.

No. 352. SWEET POTATOES GLAZED. 14c.

Cut eight boiled sweet potatoes into slices; put into a baking-pan one tablespoonful of butter, one teaspoonful of sugar, and half a teaspoonful of salt, add the potatoes and pour over them one cupful of strong stock, stew uncovered until the stock is reduced to a glaze; then skim out the potatoes, put them on a hot dish and serve.

No. 353. SWEET POTATOES SCALLOPED. 10c.

Put three cupfuls of cold boiled potatoes sliced thin into a shallow baking dish, sprinkle with pepper and salt, mix one tablespoonful of butter with half a cupful of boiling water, pour a quarter of this liquid over the potatoes, and put the

dish in the oven and bake half an hour; pour more of the butter over every ten minutes until you have used it all; serve in the dish, hot.

No. 354. TOMATOES BROILED. 10c.

Slice six tomatoes half an inch thick, but do not peel them, dip them in one tablespoonful of oil or melted butter, sprinkle with pepper and salt, and broil them eight minutes on each side; serve them with bits of butter sprinkled over them; you may add one teaspoonful of chopped parsley if you like.

No. 355. TOMATOES FARCIED WITH  
CHICKEN. 32c.

Cut the tops from six large firm tomatoes but do not peel them, scoop out the inside and mix it with one cupful of chicken chopped fine, half a cup of bread crumbs, one tablespoonful of butter, one of cream, add salt and pepper and one teaspoonful of chopped parsley; dust the inside of the tomato shells with salt and pepper, fill them with the mixture, sprinkle dried bread crumbs over the top, pour over them one tablespoonful of melted butter and bake them half an hour.

No. 356. TOMATOES FARCIED WITH  
GAME. 28c.

Prepare the tomatoes after Recipe No. 355, and stuff them with one cupful of game chopped

fine, mixed with one cupful of boiled rice and one tablespoonful of the game gravy or butter, season with salt, pepper and one teaspoonful of curry powder.

No. 357. TOMATOES FARCIED WITH GREEN  
CORN. 12c.

Prepare the tomatoes after Recipe No. 355, stuff them with the inside mixed with one cupful of grated green corn, half a cupful of bread crumbs, one tablespoonful of butter, one of cream and one teaspoonful of sugar.

No. 358. TOMATOES FARCIED WITH  
MUSHROOMS. 40c.

Prepare the tomatoes after Recipe No. 355 and stuff them with one cupful of chopped mushrooms, half a cupful of chopped chicken, half a cupful of bread crumbs, one tablespoonful of melted butter, one of cream, salt and pepper and one truffle chopped fine.

No. 359. TOMATOES FRIED. 10c.

Slice them as above, sprinkle with salt, pepper and powdered sugar, dip them in fine Indian meal and fry on both sides in two tablespoonfuls of butter until a golden brown.

No. 360. TOMATOES SCALLOPED. 10c.

Peel six large tomatoes and cut them in small

slices, put a layer in the bottom of a baking-dish, then a layer of bread crumbs sprinkled with salt and pepper, then a layer of tomatoes and crumbs; sprinkle the top with bits of butter and bake half an hour.

## GAME.

### No. 361. GAME FARCIE. 8c.

Chop the liver of the birds very fine, add one even tablespoonful of butter, salt, pepper, a grating of nutmeg, a bunch of chopped thyme, one teaspoonful of chopped chives and the white of an egg, mix all thoroughly; stuff the birds with this or spread on six oblong pieces of toast.

### No. 362. GAME SAUCE. 12c.

Put one tablespoonful of chopped bacon into a saucepan with one shallot and one teaspoonful of parsley chopped very fine, when hot add one and a half cupfuls of stock, one small bay leaf, the livers of the birds chopped fine, one even tablespoonful of butter, salt and pepper. Boil ten minutes; now add two tablespoonfuls of chopped mushrooms and one tablespoonful of bread crumbs; boil five minutes more, pour this around the birds and serve.

### No. 363. DUCKS, CANVAS BACKS,

BROILED. \$5.25.

*Season from September 1st to March 1st.*

Singe, draw and wipe with a damp cloth three

ducks, split them down the back, flatten them with a cleaver, dip them in two tablespoonfuls of olive oil or melted butter seasoned with salt and pepper, and broil them over a clear fire from fifteen to twenty minutes; serve with Maitre d'Hotel Sauce No. 220 or Game Sauce No. 362 poured over.

No. 364. CANVAS BACKS ROASTED. \$5.35.

Clean three ducks, leaving on the heads, sprinkle lightly with salt inside, and throw in four cranberries and a piece of onion, put the head in the neck opening, truss the legs and wings, spread the breasts thin with butter, dust with pepper and salt; add one tablespoonful of water to the pan, and roast in a hot oven from eighteen to twenty-five minutes, and serve with currant jelly.

No. 365. REDHEAD DUCKS BROILED OR  
ROASTED. \$3.75.

Follow Recipe No. 363 or 364, using two ducks.

No. 366. RUDDY DUCKS OR BUTTER BALLS  
BROILED OR ROASTED. \$3.75.

Follow Recipe No. 363 or 364, using six ducks, as they are very small, and one should be served to each person.

No. 367. BLUE BILLS, BROAD BILLS AND WHISTLERS BROILED OR ROASTED. \$3.00.

Follow Recipe No. 363 or 364, using six ducks.

No. 368. TEAL DUCKS BROILED OR ROASTED. \$2.70.

Follow Recipe No. 363 or 364, using six ducks.

No. 369. MALLARD OR BLACK DUCKS BROILED OR ROASTED. \$1.90

Follow Recipe No. 363 or 364, using three ducks.

No. 370. DUCK SALMI. \$1.50.

Cut two cold slightly cooked ducks into small pieces; put two cupfuls of stock or duck gravy into a saucepan, add one sprig of parsley, one of thyme, two cloves, four peppercorns and the duck, boil twenty minutes; now add a grating of lemon-peel, one tablespoonful of butter mixed with one of flour, and when boiling add one glassful of Madeira; add six button onions and six mushrooms cut into small pieces and fried in butter, and six stoned olives; serve hot.

No. 371. GROUSE BROILED. \$1.55.

*Season August 1st to January 1st.*

Singe, draw and wipe two grouse, split them down the back, have the breasts larded or roll them in one tablespoonful of oil or melted butter



well seasoned with salt and pepper, broil from fifteen to twenty minutes; put a small lump of butter on each breast and serve on squares of fried hominy with currant jelly; if the birds are not very tender steam them half an hour before broiling them.

No. 372. GROUSE ROASTED. \$1.60.

Singe, draw and wipe two grouse, then truss them with the legs standing up. If they are not very young, throw two or three oysters in each bird and steam half an hour before roasting. You may have the breasts larded, or you may spread them with butter; put a small piece of toast wet in sherry inside, or a little piece of butter instead; dust inside and out with salt and pepper, and if they are larded sprinkle a few bits of melted butter over them when half done; roast them in a quick oven from twenty to thirty minutes, basting often with a very little hot water; pour the gravy from the dish over them, spread them with Bread Sauce No. 200 and serve with currant jelly.

No. 373. GROUSE SALMI. \$1.70.

Cut into pieces two cold slightly cooked grouse; put into a saucepan one even tablespoonful of butter, with half an onion, half a carrot, a sprig of thyme, one bay leaf and six peppercorns; fry a moment, then add one cupful of

stock, half a cupful of mushroom liquor, two tablespoonfuls of sherry, a grating of lemon peel and a grating of nutmeg; when hot add the grouse and cook fifteen or twenty minutes, thicken slightly with flour and add six mushrooms and two truffles cut into small pieces; serve on six pieces of fried bread.

No. 374. HARE OR RABBIT BAKED ENGLISH  
STYLE. 84c.

*Season from September 1st to January 1st.*

Clean two fat young rabbits, remove the galls and liver; soak two cupfuls of bread crumbs in half a cupful of milk or cream, add half a cupful of chopped mushrooms, the livers chopped fine, salt, pepper and juice and grated rind of one lemon; fill the rabbits with this dressing, sew them up and rub them all over with a lemon cut in two, squeeze the rest of the juice over them and let them stand an hour; now put them in a baking-pan and pour over them one cupful of cream, bake three-quarters of an hour; when done put on a hot dish, pour over the cream and serve with Piquante Sauce No. 228 in a boat.

No. 375. HARE OR RABBIT FILETS. 70c.

Cut one hare or two rabbits into six filets and put them into a saucepan with one tablespoonful of butter, half an onion, one bay leaf, two sprigs of parsley, two of thyme and two cloves; fry fif-

teen minutes, then add one tablespoonful of flour moistened with one cupful of stock, season with salt, pepper, two drops of Tobasco sauce and a wineglassful of claret, if you like; stew half an hour, or until the filets are tender; then put them on a hot dish, add one tablespoonful of lemon juice to the liquor in the saucepan, when boiling strain over the filets and serve hot.

No. 376. HARE OR RABBIT RAGOUT. 8oc.

Clean and cut two rabbits into small pieces, cook fifteen minutes with three or four slices of bacon, add salt, pepper, and a grating of nutmeg; now add one tablespoonful of flour moistened in half a cupful of water, two cloves, three peppercorns, one bay leaf, one bunch of thyme, one cupful of stock, and half a cupful of claret; boil three-quarters of an hour and add six button onions, which have been browned in butter, and six mushrooms cut in pieces; boil five minutes and serve the rabbits on a hot dish with the sauce poured over.

No. 377. HARE OR RABBIT ROASTED. 7oc.

Clean and skin one hare or two small rabbits; mix one glassful of white or red wine with one lemon and one onion cut in slices, one branch of thyme and two cloves; rub them all over the hare and let it stand five or six hours in the mixture; now tie on the breast thin slices of salt

pork, put it in a baking-pan, dust with pepper and salt and pour over the wine mixture and bake three-quarters of an hour, basting often.

No. 378. PARTRIDGE, PRAIRIE CHICKEN OR  
PHEASANT BROILED. \$2.30 or \$3.55.

*Season August 1st to January 1st.*

Follow Recipe No. 371, using three partridges or prairie chickens and two pheasants.

No. 379. PARTRIDGE, PRAIRIE CHICKEN OR  
PHEASANT DEVILED. \$2.35 or \$3.60.

Singe, draw and wipe three partridges or prairie chickens, or two pheasants; split them down the back, flatten them and broil fifteen minutes, now roll them in one tablespoonful of melted butter, to which you have added one tablespoonful of chopped parsley, the juice of one lemon, salt and pepper; then sprinkle the birds delicately with mustard, roll them in very fine bread crumbs and bake in a brisk oven ten minutes.

No. 380. PARTRIDGE OR PRAIRIE CHICKEN  
FRIED. \$2.33.

Skin and cut the legs and wings from three birds, roll the breasts until quite flat; fry them in butter until brown on both sides, then put them on a hot dish, add half a cupful of hot water to the butter and thicken with a little flour, add pepper and salt and when boiling strain and pour

around the partridges. You will use quarter of a pound of butter.

No. 381. PARTRIDGE OR PRAIRIE CHICKEN  
ROASTED. \$2.35.

Follow Recipe No. 372, using three partridges or prairie chickens.

No. 382. PARTRIDGE FILETS WITH MUSH-  
ROOMS AND TRUFFLES. \$2.65.

Remove the breasts from three partridges; chop the rest of the meat very fine with three truffles and three mushrooms, put this into a saucepan with one tablespoonful of butter, add half a cupful of consommé or stock; when boiling add salt, pepper, a dash of cayenne, a dash of nutmeg, and enough bread crumbs to make it thick, stand away until cold; split the breasts of the partridges in two, lengthwise, put a layer of the mixture between, tie them together again, spread with butter, dust with pepper and salt, cover them with buttered paper and bake half an hour. Serve on a hot dish with a Truffled Mushroom Sauce No. 234, and also serve with Stewed Celery No. 303.

No. 383. PARTRIDGE ROASTED WITH CREAM  
SAUCE. \$2.50.

Prepare and truss three fine birds, tie on thin slices of bacon around the breasts, put them in a

baking-pan, add one tablespoonful of butter to the pan, with salt and pepper, baste frequently until they are brown; now pour two cupfuls of cream over them and sprinkle them with fried bread crumbs; when done place them on a hot dish and pour the gravy around them and serve at once.

No. 384. PARTRIDGE OR GROUSE

TIMBALES. \$1.00.

Follow recipe for Chicken Timbales No. 160, using the white meat of two partridges or one grouse.

No. 385. PIGEONS WITH FRESH MUSH-

ROOMS. 90c.

Clean three pigeons and stuff them with one cupful of bread crumbs mixed with one tablespoonful of suet chopped fine, one beaten egg, salt and pepper; sew up the pigeons, dust them with salt and pepper and put them into a saucepan with one bay leaf, two or three peppercorns and enough water to cover them; stew until tender, about an hour; now take the pigeons out, cut them in halves and put them on a dish; brown one tablespoonful of flour with one even tablespoonful of butter, add two cupfuls of the broth strained and half a pound of fresh mushrooms cut in pieces; boil ten minutes, pour over the pigeons and serve.

## No. 386. PLOVER BROILED. \$1.25.

*Season from September 1st to May 1st.*

Singe, draw and wipe thoroughly with a damp cloth six birds, split the backs without separating and break the leg bones, skin the heads and tuck the bills in the breasts; lard them, or you may tie thin slices of bacon around them, dip them in oil or melted butter seasoned with pepper and salt, and broil them over a brisk fire eight to fifteen minutes, basting often, sprinkle with bits of butter and serve on fried bread or toast.

## No. 387. PLOVER ROASTED. \$1.30.

Clean six birds, put the heads under the wings, tie on thin slices of bacon or spread with butter, dust with pepper and salt, baste frequently and roast from ten to twenty minutes, and serve with Game Farcie No. 361 on toast.

## No. 388. QUAILS BROILED. \$1.75.

*Season from November 1st to January 1st.*

Follow Recipe No. 386, using six birds, cook from twelve to twenty minutes and serve with Game Farcie No. 361, on toast.

## No. 389. QUAILS ROASTED. \$1.85.

Singe, draw and wipe thoroughly six birds, truss them, tie a slice of bacon on each one, put them in a baking-pan with a little boiling water, cover the pan and set it on the top of the range

for ten minutes, then remove the bacon and spread them with a little butter, dust with pepper and salt; put them in the oven and roast from ten to fifteen minutes, basting often; serve with bread sauce on each breast and on buttered toast.

No. 390. QUAILS STEWED. \$2.00.

Clean six quails, dust them with salt and pepper, brown them on each side in two tablespoonfuls of butter, then cover them with stock, about two cupfuls, add half an onion, one tablespoonful of parsley chopped fine and two tablespoonfuls of strained tomato juice; stew slowly until tender, about half an hour, then put the quails on a hot dish; strain the liquor and add half a can of mushrooms and one tablespoonful of flour moistened with a little of the broth; boil ten minutes, then add a wineglassful of sherry or claret; put the quails on toast, pour over the sauce and serve.

No. 391. QUAILS WITH TRUFFLES. \$2.25.

Clean and split open six quails, fry the livers with a piece of pork for a few moments, then pound them, adding salt, pepper, a grating of nutmeg, one truffle chopped fine and one tablespoonful of soaked bread crumbs; stuff the quails with this, sew them up, tie on the top of each a slice of bacon, put them in a baking-pan and add half a cupful of stock and half a cupful of white



wine; bake half an hour, basting often, remove the bacon and put the quails on a hot dish; skim and strain the gravy in the pan, add six truffles cut in slices, pour over the quails and serve.

No. 392. REED BIRDS FRIED. \$1.55.

Clean twelve reed birds, fry them in one table-spoonful of butter about five minutes, turning often; add salt, pepper, quarter of a cupful of stock and juice of half a lemon; boil a moment, then put the birds on toast, pour the liquor over them and serve.

No. 393. REED BIRDS ROASTED. \$1.65.

Clean and wipe twelve birds, cut off the feet and wings, skin the heads, tie a thin piece of bacon on each bird, dust with salt and pepper and put them on a skewer and roast before a clear fire from eight to twelve minutes, or lay them in a baking-pan and bake in a hot oven from ten to fifteen minutes, basting often; when done remove the bacon, dust with bits of butter and serve on hot buttered toast with the gravy poured over.

No. 394. REED BIRDS ROASTED IN SWEET  
POTATOES. \$1.70.

Select twelve large sweet potatoes, cut them in two lengthwise, scoop out the inside; butter and dust with salt and pepper twelve birds, put one in each half of a potato and bake twenty

minutes, basting often with melted butter; put a little boiling water in the pan so the potatoes will not stick.

No. 395. SNIPE BROILED. \$1.30.

*Season from September 1st to May 1st.*

Follow Recipe No. 386, using six birds and broil from ten to fifteen minutes.

No. 396. SNIPE ROASTED. \$1.35.

Follow Recipe No. 387, using six birds and roasting from ten to twenty minutes.

No. 397. SQUABS BROILED. \$1.55.

*Season September 1st to May 1st.*

Follow Recipe No. 386, using six birds, and broil from eight to ten minutes.

No. 398. SQUABS ROASTED. \$1.60.

Clean six birds and rub them with onion, put a small piece of bacon on each and spread them very thin with butter, dust with pepper and salt, and roast from fifteen to twenty minutes, basting often; serve on squares of fried hominy.

No. 399. WOODCOCK BROILED. \$3.50.

*Season August 15th to January 1st.*

Follow Recipe No. 386, using six birds, and broil from eight to ten minutes.

No. 400. WOODCOCK ROASTED. \$3.60.

Singe, draw and wipe with a damp towel six birds, skin the heads, stick them under the wings,

spread the breasts thin with butter, dust with pepper and salt, and roast from ten to twenty minutes, basting often.

No. 401. SQUIRRELS STEWED. 70c.

Skin two large grey squirrels, clean and cut up in small pieces; put the squirrels into a large saucepan, add quarter of a pound of salt pork cut into small pieces, two sprigs of parsley, half an onion sliced, pepper, salt, and enough water to cover; boil ten minutes, then add six ears of corn cut from the cob and stew until the squirrels are tender, then add three large tomatoes which have been pared and sliced thin; boil twenty minutes, then add one even teaspoonful of butter and one of flour rubbed together, simmer ten minutes, then serve in a hot dish.

No. 402. VENISON CHOPS OR STEAKS  
BROILED. 68c.

*Season from August 15th to November 1st.*

Pare and flatten six nice steaks three-quarters of an inch thick, roll them in one tablespoonful of oil or melted butter seasoned with salt and pepper, and a slight grating of nutmeg, broil them ten minutes, turning often, and serve on a very hot dish; pour over them one tablespoonful of butter, one of currant jelly and one of Madeira, sherry or Port.

## No. 403. VENISON CHOPS OR STEAKS

FRIED (*a*). 65c.

Select six nice chops; mix one tablespoonful of flour with half a cupful of milk, add one tablespoonful of onion chopped fine, quarter of a teaspoonful of mixed spices, salt and pepper; dip the chops in this mixture and fry in two tablespoonfuls of butter until brown on both sides.

## No. 404. VENISON CHOPS OR STEAKS

FRIED (*b*). 70c.

Put six chops into a pickle made of one onion and one carrot fried in a little butter, then add one pint of vinegar, one of water, two bay leaves, two sprigs of thyme, three of parsley, a clove of garlic, four cloves and five peppercorns; soak the venison twenty-four hours, then drain, and fry in two tablespoonfuls of butter until done on both sides, serve on a hot dish with Brown Sauce No. 199 or Piquante Sauce No. 228.

## No. 405. VENISON ROASTED. \$1.55.

Trim and lard a five-pound leg or saddle of venison, dust with salt and pepper and sprinkle it with bits of butter, put it in a baking-pan on the top of some slices of carrot and onion, and bake it in a brisk oven three-quarters of an hour, basting constantly; put it on a hot dish and serve with currant jelly and Madeira Sauce No. 219. You may soak this in a pickle as in No. 404.

## SALADS.

### No. 406. BUTTER DRESSING. 17c.

Beat slightly the yolk of one egg and add one cupful of soft butter, beating constantly; mix one teaspoonful each of mustard and salt with one tablespoonful of vinegar, add this to the dressing and stir in quickly the white of the egg beaten to a froth. Serve at once.

### No. 407. FRENCH DRESSING. 12c.

Put six saltspoonfuls of salt in the center of a bowl, heap into a mound and cover with pepper, then sprinkle with cayenne pepper, add one teaspoonful of onion juice, six tablespoonfuls of oil and one and a half tablespoonfuls of vinegar; now add a piece of ice the size of an egg, stir the ice around with a fork ten minutes, remove the ice and beat the dressing until it is as thick as cream. Serve at once.

### No. 408. MAYONNAISE DRESSING. 25c.

Put the yolk of a cold fresh egg into a bowl; add drop by drop cold olive oil until you have

used a large cupful, stirring constantly in the same direction with a silver fork. Mix one even teaspoonful of salt with one saltspoonful of red pepper, one tablespoonful of vinegar and one tablespoonful of lemon juice, adding if you wish half a teaspoonful each of mustard and onion juice, stir until the salt is dissolved; add this to the dressing, a few drops at a time, stirring constantly; if this makes the dressing too thin add more oil to make it quite thick when finished.

No. 409. APPLE SALAD. 12c.

Mix two cupfuls of tart apples and one cupful of celery, both cut into dice, add the juice of half a lemon to keep them from turning dark; pour over them a French Dressing No. 407 and serve on lettuce leaves.

No. 410. ARTICHOKE SALAD. (a) \$1.50.

Chop rather fine the fonds of four cold boiled French artichokes and six truffles; mix the yolks of six hard boiled eggs with five tablespoonfuls of oil, one of vinegar, one teaspoonful of mustard, salt, pepper and cayenne; arrange the chopped artichokes and truffles in a salad bowl, surround with artichoke leaves, pour over the egg dressing and garnish with the whites of the eggs cut into rings.

No. 411. ARTICHOKE SALAD. (b) 65c.

Wash one can of French artichokes in cold

water, drain and soak them in vinegar one hour, drain again and sprinkle over them one tablespoonful of chopped parsley with a few drops of onion juice; cover with Bearnaise Sauce No. 196 and serve ice cold.

No. 412. ASPARAGUS SALAD. 30c.

Put three bunches of cold boiled asparagus on a dish, pour over this a French Dressing No. 407 and serve very cold.

No. 413. ASPIC JELLY FOR SALADS. 58c.

Put one quart of consommé in a saucepan with two cloves, four peppercorns, a bit of mace and a piece of lemon peel; boil down to one pint and add one tablespoonful of Worcestershire sauce and two tablespoonfuls of Madeira or sherry; clear with the white and mashed shell of an egg mixed with a little cold water, pour into a ring-shaped mould and put on the ice; if it does not harden heat it and add quarter of a boxful of gelatine dissolved in half a cupful of warm water, mould and put on ice again. To make this in layers have for the first layer one tablespoonful of capers, for the second four truffles, and for the third two hard boiled eggs cut in rings; pour a little of the jelly mixture into the mould and harden, then sprinkle in the capers, allowing each layer of jelly to harden, so as to form distinct layers.

## No. 414. BAKED BEANS SALAD. 15c.

Put two cupfuls of cold baked beans on a bed of endive or lettuce and surround with one cupful of celery cut fine, then sprinkle one tablespoonful of capers over the beans and one teaspoonful of chopped chives over the celery. Pour over all a French Dressing No. 407 and serve.

## No. 415. BEET SALAD. 28c.

Peel while warm six boiled red beets, cut off the stem end and scoop out the center, leaving the wall half an inch thick, soak them in vinegar two hours; chop together one cucumber, one bunch of celery, two or three sprigs of parsley and half a cupful of the beet, add pepper and salt; drain the beets and fill with this, lay them on a bed of water-cress and pour over French Dressing No. 407.

## No. 416. CABBAGE SALAD. 12c.

Put half a cup of milk or cream into a double boiler, thicken with one teaspoonful of flour moistened with one tablespoonful of milk, stir in the beaten yolks of three eggs and cook until thick; mix in a saucepan two tablespoonfuls of vinegar with salt and a dash of red and white pepper, heat and stir into the egg mixture; when cold mix with three cupfuls of chopped cabbage. Set on ice one hour before serving.



## No. 417. CABBAGE AND CELERY SALAD. 20c.

Mix one and a half cupfuls of chopped cabbage with one and a half cupfuls of sliced celery, add one teaspoonful of chopped chives, two drops of Tobasco sauce or one tablespoonful of tomato sauce; pour over this a French Dressing No. 407 and serve on a bed of lettuce or water-cress.

## No. 418. CAULIFLOWER SALAD. 15c.

Cut into small pieces one cold boiled cauliflower, cover with Mayonnaise No. 408 or French Dressing No. 407.

## No. 419. CELERY SALAD. 25c.

Split the white stalks of five bunches of celery and cut them into half-inch pieces, making about three cupfuls; mix thoroughly with a Mayonnaise Dressing No. 408 and serve on lettuce leaves.

## No. 420. CHICKEN SALAD. 50c.

Mix one and a half cupfuls of cold boiled chicken cut into dice with one and a half cupfuls of celery cut into half-inch pieces, add one teaspoonful of vinegar, one of lemon juice and half of onion juice, salt and cayenne, mix through the salad and let it stand half an hour; make a Mayonnaise Dressing No. 408, mix half of it with the salad and put it in the salad bowl, round the top and spread with the rest of the dressing.

Garnish with capers, stoned olives, cold beets cut in fancy pieces and white celery leaves.

No. 421. CRAB SALAD. 55c.

Take the meat from six hard shell crabs which have been boiled in salted water containing half a cupful of vinegar, mix with Mayonnaise Dressing No. 408 and serve on a bed of lettuce.

No. 422. EGG SALAD. 30c.

Arrange the white leaves of two heads of lettuce in a salad bowl, cut six cold hard boiled eggs in two, remove the yolks and mash them into a paste with two tablespoonfuls of finely chopped chicken, veal, lamb or tongue, one teaspoonful of melted butter, two tablespoonfuls of cream, salt, pepper and a dash of cayenne; make into twelve balls and pile in the center of the lettuce, cut the whites of the eggs into rings and lay them around the balls, pour over French Dressing No. 407, garnish with nasturtium blossoms and serve.

No. 423. GRAPE FRUIT. 25c.

Skin two large grape fruit, remove the seeds and white skin and separate into quarters, pile them on a bed of lettuce and pour over French Dressing No. 407 or Mayonnaise Dressing No. 408.

No. 424. ITALIAN SALAD. 15c.

Mix two cupfuls of cold boiled potatoes with

half a cupful of cold boiled beets cut into dice, three pickles and three anchovies cut into small pieces; add a French Dressing No. 407 and serve in a ring of Aspic Jelly No. 413.

No. 425. JAPANESE FISH SALAD. 20c.

Mix two cupfuls of cold boiled fish shredded with one cupful of cucumber pickles cut into slices; add a French Dressing No. 407 and serve on lettuce.

No. 426. LETTUCE, ENDIVE OR WATER-CRESS. 10c.

Wash and drain until thoroughly dry two heads of lettuce, endive or water-cress, put it in a bowl and pour over a French Dressing No. 407; mix with a salad fork and spoon and serve at once.

No. 427. LIVER SALAD. 20c.

Mix one and a half cupfuls of cold cooked liver chopped not too fine with one and a half cupfuls of chopped celery or cabbage and a little celery salt, sprinkle with salt, cayenne and one tablespoonful of vinegar, and put it on ice for one hour, then mix it with a Mayonnaise Dressing No. 408 and serve.

No. 428. LOBSTER SALAD. 80c.

Mix three cupfuls of cold boiled lobster cut into rather small pieces, with half of a Mayonnaise

Dressing No. 408, and put it on a bed of lettuce; dry in the oven and pound the coral of the lobster and mix it with the rest of the dressing, spread over the top and garnish with the small claws of the lobster. This is quite as good and much cheaper made of half celery and half lobster.

No. 429. MACEDOINE SALAD. 15c.

Mix cold cooked potatoes, string beans, green peas, carrots, celery and beets. Have three cupfuls in all, proportioned to suit the taste; mix with French Dressing No. 407 and serve in an Aspic Jelly No. 413 or on a bed of lettuce.

No. 430. POTATO SALAD. 14c.

Slice six cold boiled potatoes, mix with half of a Mayonnaise Dressing No. 408 and put them on a bed of lettuce; mix one tablespoonful of finely chopped cooked spinach with the remainder of the mayonnaise, spread over the top, garnish with two cold hard boiled eggs cut into rings and serve cold.

No. 431. POTATO SALAD, GERMAN  
STYLE. 6c.

Fry two slices of bacon, remove the bacon and cook in the fat two small onions sliced, add six cold boiled potatoes, salt and pepper, when heated through pour over one cupful of vinegar,

let it come to a boil and serve either hot or cold.

No. 432. SPINACH SALAD. 25c.

Boil and chop fine half a peck of spinach, mould it in six claret glasses and stand away until cold; prepare six leaves of lettuce, lay on each a square of cold boiled ham or tongue, turn out the mould of spinach on this and put on each a tablespoonful of French Dressing No. 407.

No. 433. STRING BEAN SALAD. (a) 12c.

String and boil whole in salted water one quart of green beans; when done put them in a bowl and cover them with cold vinegar, spiced, if you like, for two hours, drain and serve whole with Mayonnaise Dressing No. 408 poured over them.

No. 434. STRING BEAN SALAD. (b) 18c.

String and cut into inch pieces one quart of green beans, boil until tender, drain and put them into cold water; mix one teaspoonful of chopped olives and one of chopped parsley with French Dressing No. 407, pour over the beans and serve.

No. 435. SWEETBREAD SALAD. \$1.05.

Boil one and a half pounds of sweetbreads twenty minutes, drain and cover them with cold water, when cold remove the skin and cut them in small pieces with a silver knife; mix with Butter Dressing No. 406, serve on a bed of lettuce and garnish with celery leaves.

## No. 436. TOMATO JELLY SALAD. 10c.

Boil half a can of tomatoes fifteen minutes with two cloves, one bay leaf, salt, pepper and a dash of cayenne; dissolve quarter of a box of gelatine in one cupful of warm water; mix with the tomatoes, strain through a flannel bag into a ring mould and put on ice until cold. Fill the center with a Celery Salad No. 419.

## No. 437. TOMATOES STUFFED WITH SALAD.

Take six firm ripe tomatoes, pour boiling water over them and skin them; put them on ice until they are ice cold, then cut off the stem end, scrape out the inside and fill with any of the following mixtures, putting a teaspoonful of the dressing on the top:

## 1. WITH CELERY. 25c.

Mix two cupfuls of celery cut in dice with a Mayonnaise Dressing No. 408. Serve on a bed of lettuce.

## 2. WITH WATER-CRESS. 20c.

Chop one bunch of water-cress and mix with one small chopped fresh or pickled cucumber and a French Dressing No. 407. Serve on a bed of water-cress.

## 3. WITH CABBAGE. 18c.

Mix two cupfuls of chopped cabbage with one

teaspoonful of chopped olives and a Mayonnaise Dressing No. 408. Serve on a bed of lettuce leaves.

No. 438. VIOLET SALAD. 90c.

Chop fine one heart of celery, two sprigs of parsley and six leaves of chives; add the petals of two dozen violets and one tablespoonful of white or red wine and mix with a French Dressing No. 407; arrange in a salad bowl two heads of bleached endive or chicory and pour over the dressing, then sprinkle over one dozen stemmed violets and serve.

No. 439. WALNUT SALAD. 35c.

Pour boiling water over the meats of thirty fresh English walnuts, drain and remove the skin and soak an hour in a cupful of white wine; arrange on a bed of water-ress, pour over a French Dressing No. 407 and serve.

## EGGS AND CHEESE.

### No. 440. ANCHOVY EGGS. 22c.

Remove the shells from six hard-boiled eggs, cut them into halves and take out the yolks, rub them smooth with one tablespoonful of melted butter, one of anchovy paste, one of chopped ham and a dash of cayenne; fill the whites with this mixture, press the halves together and serve cold on a bed of water-cress, or with a hot Caper Sauce No. 201.

### No. 441. EGGS CURRIED WITH GREEN PEAS. 12c.

Cut six hard-boiled eggs into quarters lengthwise, place them around a Purée of Green Peas No. 317 and pour over them a Curry Sauce No. 211.

### No. 442. EGG CROQUETTES. 23c.

Cut six hard-boiled eggs into halves, mash the yolks smooth with one tablespoonful of melted butter, half a cupful of finely chopped ham, one teaspoonful of chopped parsley, half a teaspoonful of onion juice, salt, pepper and a dash of



cayenne; fill the whites with this mixture, dip the edges in beaten egg so they will stick, and press the corresponding halves together, roll them in beaten egg, then in fine bread crumbs, then in egg and crumbs again, and fry them in hot fat. Serve with Hollandaise Sauce (*a*) No. 214.

No. 443. EGGS AU GRATIN. 14c.

Cut six hard-boiled eggs in two and rub the yolks smooth with one tablespoonful of melted butter, add salt, pepper, a dash of cayenne and one teaspoonful of onion juice; fill the whites with the mixture, put them in a shallow baking dish, small end down, pour over Cream Sauce No. 207, sprinkle one tablespoonful of grated cheese over the top and brown in the oven.

No. 444. EGGS WITH PARSLEY. 12c.

Cut six hard-boiled eggs in rings, put them on a hot dish, sprinkle them with one tablespoonful of chopped parsley and pour over a Velouté Sauce No. 235.

No. 445. EGGS ON TOAST. 20c.

Boil one cupful of milk and add one tablespoonful of butter and one of arrowroot rubbed to a smooth paste; then add the whites of six eggs chopped fine, salt and pepper. Cut six slices of bread into round pieces, toast and cover them with the mixture, press the yolks through a

colander, sprinkle a layer on the top and serve at once.

No. 446. EGGS WITH TOMATO SAUCE. 12c.

Cut six hard-boiled eggs into quarters lengthwise, put them on a hot dish and cover them with a Tomato Sauce No. 233.

No. 447. OMELET. 15c.

Beat the yolks of six eggs with two even tablespoonfuls of flour, half a cupful of milk and half a teaspoonful of salt, add the six whites beaten very stiff, fry in butter, fold over and serve.

No. 448. OMELET WITH CHEESE. 17c.

Follow Recipe No. 447, and add two tablespoonfuls of grated cheese just before cooking.

No. 449. OMELET WITH CHICKEN  
LIVERS. 20c.

Boil three chicken livers until tender, cut them in pieces about half an inch long; brown one tablespoonful of butter and one of flour, add half a cupful of the liquor in which the livers were boiled and the pieces of liver. Follow Recipe No. 447, pour them in the middle of the omelet, fold it over and serve.

No. 450. OMELET WITH KIDNEYS. 30c.

Skin and slice five sheep kidneys, cook them

fifteen minutes with one tablespoonful of butter, salt and pepper, then add half a cupful of stock, one tablespoonful of flour, one of vinegar and one of chopped parsley, when boiling let it simmer till you have made a plain omelet, Recipe No. 447; pour in the kidneys, fold it over them and serve.

No. 451. CHEESE DEVEILED. 14c.

Grate half a pound of rich cheese and add one large tablespoonful of butter; cream together with the hand until very light, then add half a wineglassful of vinegar, a dash of cayenne, one teaspoonful of sugar and half a teaspoonful of Worcestershire sauce; beat until very light and spread on hot buttered toast or crackers and serve with salads.

No. 452. CHEESE SOUFFLÉ. 17c.

Put the yolks of three eggs in a saucepan, add salt, pepper and two tablespoonfuls of flour, beat well and add two cupfuls of milk and one cupful of grated cheese; boil five minutes, stirring constantly. Put it on the back of the range while you grease soufflé dishes or paper cases, beat the whites very stiff and add them gradually to the cheese mixture. Fill the cases two-thirds full and bake in the oven until they are well risen and a light brown.

No. 453. CHEESE STICKS. 8c.

Add one teaspoonful of baking powder to one

cupful of flour, sift thoroughly and add one tablespoonful of melted butter, half a cupful of grated cheese and a little salt, now add just enough milk to make a stiff dough, roll out very thin, cut into narrow strips and roll them in grated cheese; braid the sticks together and bake on brown paper until a light brown.

No. 454. CREAM CHEESE AND CONFITURE. 70c.

Confiture Bar le Duc is an imported dainty which is served with cream cheese and toasted biscuit. It is a seedless currant or gooseberry preserve and is put up in both the red and white varieties; it costs at retail forty-five cents a glass and one glass is the right amount for six persons.

No. 455. PARMESAN CRACKERS. 5c.

Spread 12 zepherette crackers with butter and then sprinkle them with one tablespoonful of Parmesan cheese mixed with a saltspoonful of mustard and a dash of cayenne, put them in the oven until they are a light brown; serve hot with salads.

No. 456. PARMESAN STRAWS. 6c.

Mix half a cupful of flour with one tablespoonful of Parmesan cheese, add a saltspoonful of salt, a dash of cayenne, the beaten yolks of two eggs and enough milk to make a stiff dough, roll it very thin, cut it into narrow strips, put them on greased paper and bake ten minutes or until a light brown.

## DESSERTS.

### No. 457. APPLE CHARLOTTE. 15c.

Peel, core and quarter six medium-sized apples, put them in a saucepan with one teaspoonful of butter and half a cupful of powdered sugar; add the juice and grated peel of one lemon, cover and cook until the apples are tender, take them from the fire and set away to cool. Now line a buttered mould with very thin slices of bread which have been dipped slightly in melted butter, sprinkle with powdered sugar and fill the mould with the stewed apples and cover with the bread; put the mould in a pan and bake three-quarters of an hour, or until the bread is brown; turn out on a hot dish and serve with Whipped Cream Sauce No. 527, flavored with one tablespoonful of sherry if you like.

### No. 458. APPLE PUDDING STEAMED. 8c.

Cut six apples into small pieces and fill a baking-dish half full, sprinkle sugar and a little cinnamon over the apples; make a baking powder biscuit crust, add a little sugar to the batter, spread a

thin crust over the apples, put the dish on top of the stove, cover the crust and steam three-quarters of an hour, then turn it out on a dish and serve with Plain Sauce No. 521.

No. 459. BANANAS BAKED. 14c.

Select six fine bananas, peel one strip from each one and bake them half an hour; sprinkle them with the juice of one lemon and one tablespoonful of powdered sugar, and serve them in their skins.

No. 460. BAVARIAN CREAM. 24c.

Soak quarter of a box of gelatine in quarter of a cupful of cold water one hour, then dissolve over boiling water. Put two cupfuls of milk into a double boiler, when boiling add half a cupful of sugar and stir in the beaten yolks of two eggs and the dissolved gelatine; take from the fire and stir until cold, then add one tablespoonful of vanilla, a dash of salt and one cupful of cream whipped very stiff, add more sugar if necessary; mix thoroughly, put it in a mould, and set it on ice for three hours; serve with one pint can of pineapple or one of brandy peaches poured around.

No. 461. ALMOND BAVARIAN CREAM. 35c.

Follow Recipe No. 460, adding one cupful of almonds blanched, browned in the oven and pounded fine, and one teaspoonful of bitter almond instead of the vanilla.

No. 462. CHOCOLATE BAVARIAN CREAM. 30c.

Follow Recipe No. 460, adding half a cupful of grated chocolate or cocoa to the hot milk.

No. 463. COFFEE BAVARIAN CREAM. 22c.

Follow Recipe No. 460, adding half a cupful of very strong coffee to the custard and leave out the vanilla.

No. 464. MACAROON BAVARIAN CREAM. 35c.

Follow Recipe No. 460, adding one cupful of macaroons pounded fine when you mould it. Line the mould with macaroons if you like.

No. 465. BEIGNETS SOUFFLÉS. 18c.

Put an even tablespoonful of butter into a saucepan with six tablespoonfuls of water, when beginning to boil stir in carefully four tablespoonfuls of flour; cook about five minutes, stirring constantly, then take from the fire and add one by one four eggs and one teaspoonful of vanilla, stir quickly until well mixed, then drop by the teaspoonful into very hot lard, fry a very light brown, drain them on a napkin, roll in powdered sugar and serve at once with Soft Sauce No. 523.

No. 466. BREAD AND APPLE PUDDING. 25c.

Cut four slices of stale bread into triangular pieces and soak them in milk half an hour; butter

a pudding dish and put in a layer of the bread without squeezing; peel and slice six apples and wash and seed a cupful of raisins; put a layer of apples over the bread, then a layer of raisins, sprinkle with sugar and a little grated lemon peel, then another layer of apples and raisins and sugar as before and finish with a layer of bread on the top. Pour over this three beaten eggs mixed with three cupfuls of milk and a little salt; bake until the custard is set, about half an hour, and serve hot with a Vanilla Sauce No. 525.

No. 467. BREAD TIMBALES. 10c.

Butter six timbale moulds or cups, line them with bread crumbs, then a layer of currants, raisins or preserved fruit; mix two beaten eggs, with two tablespoonfuls of sugar and two cupfuls of milk, fill the moulds or cups with the mixture, stand them in a panful of boiling water and bake fifteen minutes. Serve hot with Hard Sauce No. 519, or cold with Whipped Cream Sauce No. 527, flavored with vanilla.

No. 468. CAKE TIMBALES. 12c.

Follow Recipe No. 467, using stale sponge cake or lady fingers cut in very small pieces, and chopped candied fruit instead of the raisins, etc.; also substitute one tablespoonful of maraschino instead of the vanilla in the sauce.



## No. 469. COCOANUT TIMBALES. 14c.

Follow Recipe No. 467, using dried cocoanut instead of the fruit, and use one tablespoonful of brandy instead of vanilla in the sauce.

## No. 470. CHARLOTTE RUSSE. 35c.

Whip one pint of cream very stiff, add half a cupful of powdered sugar, one teaspoonful of brandy, one of sherry, one of vanilla and the whites of three eggs beaten very stiff. Line a mould with lady fingers or sponge cake, fill with the mixture and set in a cold place an hour.

## No. 471. CHARLOTTE RUSSE WITH MACAROONS. 45c.

Follow Recipe No. 470, adding quarter of a pound of macaroons finely powdered.

## No. 472. CHARLOTTE RUSSE WITH STRAWBERRIES. 45c.

Follow Recipe No. 470, leaving out the flavoring and adding two cupfuls of strawberries, whole or mashed.

## No. 473. CANDIED CHERRY PUDDING. 30c.

Slice quarter of a pound of candied cherries, line a mould with thin buttered paper and put in a layer of the cherries, pressing them against the mould; now put in a layer of lady fingers or thin slices of sponge cake; mix four beaten eggs with one

heaping tablespoonful of sugar, one and a half cupfuls of milk or cream, and flavor with one teaspoonful of vanilla or anything that you prefer. Strain this custard into the mould, put the mould into a pan of boiling water about half the depth of the mould, cover and steam three-quarters of an hour; turn from the mould, remove the paper and serve either hot or cold with Whipped Cream Sauce No. 527.

No. 474. CHERRY TAPIOCA. 18c.

Cover one cupful of pearl tapioca with two cupfuls of cold water, let it stand until all the water is absorbed; now put the tapioca into a double boiler, add the juice from one pint can of cherries and cook slowly about half an hour, then stir in the cherries, turn into a mould, and when very cold turn into a glass dish and serve with Whipped Cream Sauce No. 527.

No. 475. CHOCOLATE AND ALMOND  
PUDDING. 28c.

Mix one even tablespoonful of butter with half a cupful of flour, half a cupful of grated chocolate and half a cupful of milk, stir until boiling and quite thick, turn out on a dish to cool; beat the yolks of five eggs with a large half-cupful of sugar for half an hour and add one cupful of blanched almonds chopped very fine; add this, a spoonful at a time, to the cold paste,

stirring constantly, now add the whites of the five eggs beaten very stiff. Fill a greased mould, close very tight and boil or steam one hour. Serve hot with Hard Sauce No. 519.

No. 476. CHOCOLATE SPONGE PUDDING. 15c.

Beat the yolks of three eggs with one cupful of sugar until very light, add three tablespoonfuls of cream or milk and two tablespoonfuls of chocolate or cocoa, mix thoroughly; sift two teaspoonfuls of baking powder with one cupful of flour and beat into the mixture until smooth, then add the whites of the eggs beaten very stiff, put the pudding into a greased mould and steam twenty minutes. Serve with Cream Brandy Sauce No. 514.

No. 477. CIRCASSIAN PUDDING. 15c.

Boil six tablespoonfuls of bread crumbs in two cupfuls of milk, then add the yolks of three eggs beaten with six tablespoonfuls of sugar and one teaspoonful of butter; take from the fire and stir in slowly the well beaten whites of the eggs, add one teaspoonful of vanilla and a grating of nutmeg, when cold put it in a dish and bake a light brown; serve hot with Foam Sauce No. 516.

No. 478. FARINA PUFFS. 15c.

Put two cupfuls of milk into a double boiler and add six even tablespoonfuls of farina, stir

until it thickens, then add half a teaspoonful of salt, one teaspoonful of vanilla, half a cupful of sugar and the beaten yolks of four eggs; take from the fire and stir in the well beaten whites of the eggs, put this into six cups and stand them in a quick oven ten minutes to brown. Serve hot with Chocolate Sauce No. 513.

No. 479. FRUIT SALAD. 87c.

Slice two oranges and prepare one grape fruit by removing the pulp from the inner skin and the seeds; put them in a bowl with a third of a can of imported brandied cherries and the same of Wiesbaden strawberries; mix daintily and add a tablespoonful of arrack or rum and one of maraschino; put on ice until needed and serve very cold. Various fresh fruits may be used in their season, but this is intended to suit the limited resources of winter.

No. 480. FRUIT PUDDING. 14c.

Mix one tablespoonful of butter with two beaten eggs and half a cupful of milk, add one large teaspoonful of baking powder sifted with one and a half cupfuls of flour; put two cupfuls of any kind of fruit, either fresh or canned, in a baking dish, pour the batter over the pudding and bake half an hour. Serve hot with Plain Sauce No. 521.

## No. 481. FRUIT SNOW BALLS. 15c.

Take about two cupfuls of bread dough, add half a cupful of butter, mix in one cupful of currants and raisins or any kind of fruit, form the dough into six small balls, steam them half an hour, roll them in powdered sugar and serve hot with Whipped Cream Sauce No. 527.

## No. 482. FRENCH PUFFS. 9c.

Mix two cupfuls of milk with one large even cupful of flour, add a quarter of a teaspoonful of salt, one tablespoonful of melted butter and two eggs slightly beaten; stir thoroughly and pour it into small buttered pans and bake half an hour. Serve with Orange Sauce No. 520 or Hard Sauce No. 519.

## No. 483. GRAHAM PUDDING. 15c.

Mix one cupful of molasses with one of milk, one tablespoonful of butter, one teaspoonful of cinnamon, half a teaspoonful of cloves, one cupful of chopped and seeded raisins and one beaten egg; now add one teaspoonful of soda dissolved in one tablespoonful of hot water and one and a half cupfuls of graham flour; put it in a pudding dish and steam three hours, turn out on a hot dish and serve with Sherry Sauce No. 524.

## No. 484. LEMON CREAM. 25c.

Beat the yolks of four eggs with four table-

spoonfuls of sugar, add the juice and grated rind of one lemon and two tablespoonfuls of hot water, simmer gently until it thickens; take from the fire and stir in the whites of the eggs well beaten with two tablespoonfuls of sugar, line a dish with lady fingers, pour over the custard, cover with a meringue and serve cold.

No. 485. OMELET SOUFFLÉ. 20c.

Beat the yolks of four eggs with three-quarters of a cupful of sugar ten minutes, beat the whites of nine eggs very stiff and mix with the yolks and sugar, put this in a buttered pan and bake in a moderate oven twelve minutes, sprinkle with powdered sugar and serve immediately.

No. 486. OMELET WITH RUM. 26c.

Follow Recipe No. 485, pour over it half a cupful of rum and set it on fire just as you put it on the table.

No. 487. OMELET WITH FRUIT. 20c.

Make a Plain Omelet No. 447 and before folding spread it with preserved fruit or jelly, fold and sprinkle with powdered sugar and serve.

No. 488. PEACH OR PINEAPPLE PUDDING. 22c.

Boil half a cupful of milk with one tablespoonful of butter, stir in quickly one cupful of flour, beat thoroughly and take from the fire and add the yolks of three eggs and half a cupful of pow-

dered sugar, beat again, then stir in the whites of the eggs beaten stiff; butter a mould, pour in a layer of the mixture half an inch thick, then a layer of canned pineapple or peaches, then another layer of the mixture and repeat until the mould is filled, having the mixture on top; set the mould in a pan of hot water and bake in the oven one hour; serve hot with Foam Sauce No. 516.

No. 489. PRUNE PUDDING. 20c.

Stew half a pound of prunes until soft, press them through a colander and add one cupful of powdered sugar and the whites of five eggs beaten very stiff, put it into a pudding dish and brown in the oven; serve at once with Whipped Cream Sauce No. 527.

No. 490. RICE CROQUETTES. 15c.

Boil half a cupful of rice in two cupfuls of cold water ten minutes, drain off the water and add two cupfuls of milk; add a little grated orange and lemon peel, a dash of nutmeg, a little salt and three tablespoonfuls of sugar, boil about half an hour; when perfectly cold form into croquettes, dip in beaten egg, then in fine bread crumbs and fry in hot fat until a light brown; serve with a Fruit Sauce No. 518.

No. 491. RICE MOULD. 20c.

Mix half a cupful of rice with two cupfuls of

cold milk, put it in a double boiler, add half a teaspoonful of salt and boil about an hour; now put it in a mould and when perfectly cold turn out and spread with scraped maple sugar, about one cupful; pour one cupful of whipped cream around it and serve.

No. 492. RICE MERINGUE. 15c.

Cover half a cupful of rice with cold water and soak it three hours, drain and put it in a double boiler with two cupfuls of milk and a little salt, cook half an hour; add the beaten yolks of three eggs mixed with half a cupful of granulated sugar, stir until it thickens, take from the fire, add a tiny piece of butter and one teaspoonful of vanilla. Put it into a baking dish, cover with the whites of the eggs beaten very stiff and sweetened; brown lightly in the oven and serve very cold.

No. 493. RICE PUDDING SUPRÊME. 30c.

Cut three figs and two tablespoonfuls of preserved ginger into small pieces, cover them with half a cupful of sherry and soak them half an hour; dissolve half a box of gelatine in half a cupful of water, whip two cupfuls of cream very stiff and add one teaspoonful of vanilla; drain and dry the rice, add it to the cream, then add the fruit and the gelatine, stir thoroughly, turn it into a mould and put it on ice for two hours.



Take from the mould and decorate it with thin slices of angelica and candied cherries and serve with Whipped Cream Sauce No. 527.

No. 494. RUM TIMBALES. 15c.

Add to a plain baked custard two tablespoonfuls of rum and one tablespoonful of brandy before baking and bake in small timbale cups.

No. 495. SPONGE PUDDING. 14c.

Put two cupfuls of milk into a double boiler, when boiling add half a cupful of flour and a quarter of a cupful of sugar mixed with a little cold milk; stir until the mixture thickens, then take from the fire and let it stand a few minutes, then add the yolks of five eggs well beaten, stir thoroughly and add the whites of the eggs beaten stiff; turn into a buttered pudding dish and bake half an hour; serve at once with Sherry Sauce No. 524.

No. 496. SNOW PUDDING. 25c.

Dissolve a quarter of a box of gelatine in two cupfuls of warm water, when cold add half a cupful of sugar and the grated peel and juice of two lemons; when it begins to harden add the whites of five eggs well beaten, beat thoroughly and turn it into a mould, when cold serve with a custard made of the yolks of the eggs, two cupfuls of milk, sugar and flavoring to taste.

## No. 497. TAPIOCA MERINGUE. 15c.

Follow Recipe No. 492, using tapioca instead of the rice.

## No. 498. WINE JELLY. 30c.

Soak half a box of gelatine in half a cupful of cold water an hour, add half a pound of cut sugar and two and a half cupfuls of boiling water, stir until the gelatine is dissolved; now add the juice of one orange and one lemon, half a cupful of sherry, two tablespoonfuls of brandy and one tablespoonful of maraschino, add the beaten whites and crushed shell of two eggs. Put this on the stove until boiling, skim and strain into a mould and set on the ice three or four hours.

## No. 499. WINE JELLY MACEDOINE. 50c.

Follow recipe for Wine Jelly No. 498, put a layer in the mould, sprinkle in a layer of almonds and English walnuts blanched, then a layer of jelly, then a layer of candied fruits chopped very fine, then a layer of jelly, then a layer of white grapes and finish with a layer of bananas; cover the mould and let it stand four hours on ice.

## No. 500. RUSSIAN JELLY. 30c.

Make a Wine Jelly No. 498, when almost set whip until frothy and put it in small moulds; serve with a Fruit Salad No. 479 poured around.

## No. 501. SAGO JELLY. 20c.

Boil half a cupful of sago until clear and thick, adding one stick of cinnamon, a few pieces of citron shredded fine and half a cupful of almonds chopped very fine; take from the fire and stir in half a cupful of red raspberry jelly, half a cupful of red currant jelly, and half a cupful of granulated sugar, which has been browned slightly in the oven, and add one tablespoonful of sherry; pour this into six moulds and set them on the ice, when very cold turn out on glass dishes and serve with Whipped Cream Sauce No. 527.

## No. 502. STRAWBERRY SHORT CAKES. 50c.

Make a rich baking powder crust, roll out as you would for biscuits, cut with a round cutter about the size of a coffee cup, bake, and when done split them open, spread them with butter and fill them with strawberries which have been cut in two, sprinkle with powdered sugar, put on the top crust and cover with berries, and sprinkle again with powdered sugar; pour around them one cupful of whipped cream slightly sweetened and flavored; you will need two quarts of strawberries for six persons.

## No. 503. PLAIN PUFF PASTE. 15c.

Sift three cupfuls of flour and add one cupful of lard, crumble together, then add a large half-

cupful of ice water and roll out rather thin. Cut one large tablespoonful of butter into small pieces, roll them in flour and sprinkle them all over the paste; now fold the paste over from each end, turn it with the end towards you and roll out from you once, fold again and put it on ice until it is perfectly cold, when it is ready to use.

No. 504. APPLE PIE. 20c.

Line a pie-tin with Plain Puff Paste No. 503 and fill very full with sliced apples, sprinkle with sugar and bits of butter, dust with cinnamon or nutmeg and bake until the apples are soft; cover with one cupful of whipped cream and serve hot.

No. 505. CREAM PIE. 16c.

Cook in a double boiler a soft custard made of two cupfuls of milk, three-quarters of a cupful of sugar, the beaten yolks of two eggs and two tablespoonfuls of corn-starch. Line a pie-tin with Plain Puff Paste No. 503 and bake it; now spread in the custard, cover with meringue made from the whites of the eggs and half a cupful of powdered sugar, and serve very cold.

No. 506. CHOCOLATE PIE. 18c.

Follow recipe for Cream Pie No. 505 and add to the custard two tablespoonfuls of grated chocolate or cocoa.

## No. 507. MINCE PIE. \$1.35.

Mix two cupfuls of chopped boiled beef with six cupfuls of chopped apples, and add about one and a half quarts of sweet cider, or enough to make it moist, or you may use one pint of boiled cider and one quart of hot water, one glassful of currant jelly, the grated rind and juice of two lemons and two oranges; season with about two cupfuls of sugar, salt, pepper, cinnamon and cloves to taste; add two pounds of seeded raisins and cook until boiling, then put into cans and when you use it add one tablespoonful of brandy and one of sherry to each pie. This amount will make six pies.

## No. 508. PUMPKIN PIE. 12c.

Stew a pumpkin until it is very dry and dark; for one pie take one cupful of pumpkin, add one beaten egg, half a teaspoonful of cinnamon, quarter of a teaspoonful of ginger, a pinch of salt, half a cupful of brown sugar and two cupfuls of milk; line a pie dish with Plain Puff Paste No. 503, fill with the mixture and bake in a moderate oven until it is brown over the top.

## No. 509. RAISIN PIE. 16c.

Mix one cupful of seeded raisins chopped fine with one cupful of cold water, one even tablespoonful of flour, one cupful of sugar and half a

lemon cut in thin slices; line a pie dish with Plain Puff Paste No. 503, fill with this mixture, cover with the paste, cut in strips and bake.

No. 510. ALMOND MACAROON TARTS. 35c.

Make six vol-au-vents or tarts after recipe for Plain Puff Paste No. 503; bake them and fill with the following mixture: Put two cupfuls of milk into a double boiler, add three-quarters of a cupful of sugar, the beaten yolks of two eggs and three teaspoonfuls of corn-starch; boil about five minutes, remove from the stove, stir in six macaroons powdered fine and one teaspoonful of bitter almond. Fill the tarts and cover them with a meringue made of the whites of the eggs and half a cupful of powdered sugar, stick a quarter of a pound of blanched almonds into the meringue, brown delicately in the oven and serve cold.

No. 511. APPLE CUSTARD TARTS. 18c.

Mix one cupful of strained apple sauce with half a cupful of sugar and the juice of one lemon, add three eggs beaten slightly, some grated nutmeg and half a wineglassful of sherry; now add one teaspoonful of melted butter to half a cupful of milk, add one teaspoonful of cracker crumbs, mix this with the apples; make six tarts of Plain Puff Paste No. 503 and fill with the mixture and bake in a moderate oven.

## PUDDING SAUCES.

### No. 512. BANANA SAUCE. 12c.

Boil half a cupful of sugar with one cupful of water until it will spin a thread, then add three bananas cut in pieces and two tablespoonfuls of lemon juice, beat until the bananas are mashed to a jelly, when boiling take from the fire and stir in two eggs well beaten.

### No. 513. CHOCOLATE SAUCE. 9c.

Boil one cupful of water with one of sugar, when boiling pour it over two tablespoonfuls of cocoa moistened with half a cupful of milk; add one teaspoonful of arrowroot dissolved in quarter of a cupful of water, boil for a moment, strain and add one teaspoonful of vanilla.

### No. 514. CREAM BRANDY SAUCE. 17c.

Boil one cupful of sugar with one of water until it will spin a thread, put the yolks of three eggs into a bowl, set the bowl in a jar of cracked ice, beat the eggs thoroughly, then add the boiling syrup slowly, stirring constantly until it is

thick; now add two tablespoonfuls of brandy and half a cupful of whipped cream just before serving.

No. 515. EGG SAUCE. 12c.

Beat the yolks of three eggs very light and add one cupful of sugar; mix thoroughly and add the whites beaten to a stiff froth and two tablespoonfuls of brandy or sherry and serve at once.

No. 516. FOAM SAUCE. 10c.

Beat the whites of three eggs to a stiff froth, add half a cupful of powdered sugar and flavor with vanilla, sherry, brandy or the juice of a lemon, add quickly one cupful of boiling water and serve at once.

No. 517. FROZEN SAUCE. 24c.

Cook one cupful of granulated sugar with one cupful of water until it spins a thread, add slowly to the whites of three eggs beaten stiff and beat until cold, now add the juice of one orange, one lemon and half a cupful of any kind of wine you prefer; put this into a small pail inside of a larger one packed with salt and ice and stir until frozen, and serve.

No. 518. FRUIT SAUCE. 13c.

Boil half a cupful of sugar with half a cupful of water five minutes, add half a can of apricots,



peaches or any fruit that you may have; when boiling press through a sieve and serve hot.

No. 519. HARD SAUCE. 12c.

Cream two tablespoonfuls of butter and add one cupful of powdered sugar, beat constantly and add slowly one teaspoonful of vanilla, one tablespoonful of brandy and a grating of nutmeg.

No. 520. ORANGE SAUCE. 12c.

Beat the whites of three eggs to a stiff froth, add half a cupful of powdered sugar and the juice of two oranges. Serve at once.

No. 521. PLAIN SAUCE. 8c.

Cream half a cupful of powdered sugar with two tablespoonfuls of butter, add one cupful of boiling water and stir until it is creamy; flavor to taste.

No. 522. PINK SAUCE WITH STRAW-  
BERRIES. 15c.

Make a Hard Sauce No. 519, omit the flavoring and add mashed strawberries mixed with sugar until you have a nice pink, then serve with a row of whole berries around the sauce.

No. 523. SOFT SAUCE. 15c.

Cream two tablespoonfuls of butter with half a cupful of powdered sugar, stir in the well beaten yolks of three eggs, then add one even teaspoon-

ful of corn-starch, the grated rind and juice of one lemon, or two tablespoonfuls of brandy and half a cupful of boiling water ; serve at once.

No. 524. SHERRY SAUCE. 7c.

Cream one tablespoonful of butter and add one cupful of powdered sugar, stand over boiling water five minutes, then add a wineglassful of sherry and serve at once.

No. 525. VANILLA SAUCE. 12c.

Beat one cupful of powdered sugar and half a cupful of butter to a cream, add one teaspoonful of vanilla and slowly one cupful of milk, stirring all the while ; place the bowl in a basin of hot water, stir until the sauce is smooth and creamy. Serve at once.

No. 526. WHITE SAUCE. 6c.

Moisten one even tablespoonful of corn-starch with half a cupful of cold water, add one cupful of boiling water and half a cupful of powdered sugar ; add this gradually to the well beaten whites of two eggs, beating constantly ; when cold add one tablespoonful of vanilla or two tablespoonfuls of sherry.

No. 527. WHIPPED CREAM SAUCE. 15c.

Whip one cupful of cream, add half a cupful of powdered sugar, the white of one egg beaten stiff and one teaspoonful of vanilla.

## FROZEN CREAMS AND ICES.

### No. 528. CAFÉ MOUSSE. 27c.

Soak a third of a box of gelatine in half a cupful of water one hour, dissolve it over hot water and add one cupful of clear, strong coffee, strain and add three-quarters of a cupful of powdered sugar; when cold add carefully and slowly two cupfuls of cream whipped very stiff. Beat until it begins to stiffen, then put it in a mould, cover with greased paper, put on the cover of the mould and pack it in salt and ice and let it stand two hours.

### No. 529. CHOCOLATE MOUSSE. 30c.

Follow Recipe No. 528, using one cupful of milk and half a cupful of chocolate or cocoa instead of the coffee.

### No. 530. MACAROON MOUSSE. 50c.

Follow Recipe No. 528, using three-quarters of a cupful of milk, one teaspoonful of bitter almond and one wineglassful of sherry instead of the coffee; when ready to mould stir in one cupful of

macaroons pounded very fine, grease the mould and line it with macaroons, stuff in between the macaroons candied cherries and fill with the mixture.

No. 531. ORANGE MOUSSE. 37c.

Follow Recipe No. 528, using three-quarters of a cupful of orange juice and the juice of one lemon instead of coffee, add more sugar if necessary.

No. 532. PEACH MOUSSE. 35c.

Follow Recipe No. 528, using three-quarters of a cupful of milk and one teaspoonful of bitter almond instead of the coffee; stir in two cupfuls of sliced peaches when you are ready to mould.

No. 533. PISTACHIO MOUSSE. \$1.65.

Follow Recipe No. 528, using half a cupful of milk, one wineglassful of maraschino, one of kumel and one teaspoonful of vanilla, instead of the coffee; add half a cupful of almonds and half a cupful of pistachio nuts blanchéd and shredded, color green with one tablespoonful of spinach which has been scalded and pounded to a paste, or use Burnet's coloring extract. Serve with one pint of iced champagne poured around it.

No. 534. ROSE MOUSSE. 60c.

Follow Recipe No. 528, using one cupful of milk, one teaspoonful of vanilla and one of rose-

water instead of coffee, color a rose color with two or three drops of cochineal; when ready to serve take from the mould and sprinkle over it one ounce of candied rose leaves.

No. 535. STRAWBERRY MOUSSE. 40c.

Follow Recipe No. 528, using one cupful of strawberry juice instead of the coffee, and add half a cupful of sugar; when ready to put in the mould stir in two cupfuls of whole strawberries.

No. 536. VIOLET MOUSSE. 60c.

Follow Recipe No. 528, using three-quarters of a cupful of milk, one tablespoonful of vanilla, one of violet flavoring and color lavender with Burnett's coloring extract; when ready to serve take from the mould and sprinkle over it half an ounce of candied violets.

No. 537. VANILLA ICE CREAM. 35c.

Put one pint of milk into a double boiler, add the yolks of three eggs slightly beaten and one cupful of powdered sugar; boil about one minute, then add the whites of the eggs beaten, strain and flavor with one tablespoonful of vanilla or cook a vanilla bean in with the custard. Put it in the freezer and when half frozen add one large cupful of whipped cream and finish freezing.

No. 538. BISCUITS GLACÉS. 55c.

Boil together one cupful of sugar and one of

water five minutes, add the well beaten yolks of six eggs, stir two minutes, take from the fire and add one teaspoonful of vanilla, two tablespoonfuls of maraschino and one teaspoonful of kirschwasser. Beat until stiff, then add two cupfuls of cream whipped stiff, partly freeze and then fill six small biscuit glacé moulds; sprinkle the moulds first with powdered macaroons, and pack them in salt and ice three hours.

No. 539. BROWN BREAD ICE CREAM. 37c.

Make a Vanilla Ice Cream No. 537 and when partly frozen add one cupful of Boston brown bread crumbs which have been slightly browned in the oven.

No. 540. BURNT ALMOND ICE CREAM. 55c.

Blanch half a pound of Jordan almonds, chop them very fine and fry until brown in three tablespoonfuls of sugar; pound them to a paste and add slowly to a half frozen Vanilla Ice Cream No. 537, then finish freezing.

No. 541. MACAROON ICE CREAM. 55c.

Make a Vanilla Ice Cream No. 537 and when half frozen add half a pound of macaroons dried and pounded fine, then finish freezing.

No. 542. MARASCHINO ICE CREAM. 45c.

Make a Vanilla Ice Cream No. 537, substitut-

ing a quarter of a cupful of maraschino for the vanilla.

No. 543. NESSELRODE PUDDING. 70c.

Shell and blanch three cupfuls of French or Italian chestnuts, boil them until soft, press them through a colander and add them to a syrup made of two cupfuls of sugar and one cupful of water, cool slightly, then add the yolks of four eggs well beaten; when boiling take from the fire and beat until cool. Soak a quarter of a pound of candied fruit cut in small pieces in one wineglassful of sherry, one tablespoonful of yellow champagne and one teaspoonful of vanilla, add one tablespoonful of currants and one of chopped raisins if you like; now add one pint of whipped cream to the chestnut mixture and put it in a freezer; when nearly frozen add the candied fruit and wine, put in a mould and pack in ice for two hours.

No. 544. NOUGAT ICE CREAM. 50c.

Make a Vanilla Ice Cream No. 537 and when half frozen add half a cupful of pistachio nuts, half a cupful of English walnuts and a quarter of a cupful of almonds chopped very fine, and finish freezing.

No. 545. LEMON ICE. 30c.

Boil two cupfuls of water with half a pound of loaf sugar five minutes, take from the fire, add

the juice of three lemons and when perfectly cold stir in carefully the whites of six eggs beaten very stiff ; pack and freeze.

No. 546. ORANGE ICE. 30c.

Make a Lemon Ice No. 545 with the juice of only one lemon and the grated rind and juice of two oranges.

No. 547. PEACH ICE. 40c.

Peel and mash six very ripe peaches, add to a Lemon Ice No. 545 and freeze.

No. 548. PINEAPPLE ICE. 33c.

Boil two cupfuls of water with one scant cupful of sugar five minutes, press one pint can of pineapple through a colander and add with the juice of one lemon to the syrup ; when cold freeze, and when nearly frozen add the beaten whites of three eggs and continue freezing.

No. 549. RASPBERRY ICE. 35c.

Make a Lemon Ice No. 545 and add one cupful of mashed red raspberries, strain and freeze.



## CAKES.

### No. 550. ALMOND CAKE. 68c.

Cream two cupfuls of sugar with one of butter, add half a cupful of milk, the whites of eight eggs beaten stiff, one and a half teaspoonfuls of baking powder mixed and sifted with three cupfuls of flour; add three-quarters of a pound of blanched and chopped almonds and one teaspoonful of bitter almond extract; bake in one loaf.

### No. 551. ALMOND SAND CAKES. 52c.

Mix three-quarters of a pound of light brown sugar with ten ounces of butter, add two yolks and the white of one egg slightly beaten, half a teaspoonful of cinnamon and one pound of flour, roll very thin, cut in diamonds, put in greased pans, glaze the top with the white of an egg, put a blanched almond on each corner, sprinkle the center with granulated sugar, then with cinnamon and bake in a quick oven until a light brown; when cold pack them in a tin box and they will keep fresh six weeks.

## No. 552. ALMOND STRIPS. 25c.

Blanch a quarter of a pound of almonds and chop them very fine, mix with them one tablespoonful of powdered sugar and the white of one egg; roll very thin some Plain Puff Paste No. 503, cut it five inches wide and twelve inches long, spread the almond mixture over the paste, sprinkle lightly with sugar, cut into strips across the length, bake in a hot oven until a light brown.

## No. 553. BABAS. 35c.

Dissolve half a yeast cake in quarter of a cupful of warm milk, when thoroughly dissolved add half a cupful of flour, stir well and stand in a warm place until the sponge is very light. Cream half a cupful of butter with one heaping tablespoonful of granulated sugar, add one by one three eggs, beat thoroughly and add a little grated lemon peel; now add the sponge and beat ten minutes with a spoon, then stir in gradually two cupfuls of flour and one cupful of currants and seeded raisins. Fill small forms or pans or a Turk's head about half full, stand in a warm place till it rises to the top of the pans, put it in a moderate oven and bake about three-quarters of an hour; when done make a syrup of one cupful of sugar and half a cupful of water, boil two minutes, add half a cupful of rum or sherry, pour

over the cakes and serve hot with whipped cream or cold. Serve with afternoon tea.

No. 554. CAROLINA CAKE. 40c.

Cream one cupful of butter with two cupfuls of sugar, add half a cupful of milk; mix one heaping teaspoonful of baking powder with three cupfuls of flour, sift thoroughly and add it with the well beaten whites of eight eggs. Flavor to taste and bake in one loaf.

No. 555. COCOANUT THUMBS. 25c.

Cream a third of a cupful of butter with one cupful of sugar, add one cupful of milk; sift thoroughly two cupfuls of flour, one tablespoonful of corn-starch and one and a half teaspoonfuls of baking powder, add to the mixture with one teaspoonful of vanilla and the whites of three eggs beaten stiff. Bake in very small round, deep tins; when done cover them with an icing made of the beaten white of one egg, one teaspoonful of vanilla and enough confectioner's sugar to spread, then roll them in grated cocoanut.

No. 556. COFFEE CAKE. 33c.

Cream one cupful of sugar and one of butter, add one cupful of strong coffee, one of molasses, one of raisins, four of flour, one teaspoonful of cinnamon, half of allspice, half of cloves, half a

nutmeg, and one teaspoonful of soda dissolved in a little warm water. Bake in one loaf.

No. 557. CHOCOLATE CHIPS. 15c.

Cream a quarter of a cupful of butter with one cupful of sugar, beat thoroughly and add two tablespoonfuls of chocolate melted, one teaspoonful of vanilla and one cupful of flour; mix and pour in narrow greased pans, as little as possible in each pan, bake quickly, brush over with the white of one egg and cut into inch strips while hot. Serve cold with afternoon tea.

No. 558. CHOCOLATE CAKE DROPS. 18c.

Mix a quarter of a pound of powdered chocolate with a quarter of a pound of sifted sugar, beat the whites of three eggs to a stiff froth, mix the chocolate with the sugar, stir in the whites of the eggs, drop on a buttered tin with a teaspoon and bake in a slow oven.

No. 559. CRULLERS. 15c.

Mix one large cupful of sugar with one and a half cupfuls of buttermilk and two beaten eggs; now add three tablespoonfuls of melted lard, half a nutmeg, one teaspoonful of soda and flour enough to roll out. Cut into rings and fry in hot lard.

No. 560. LAYER CAKE. 30c.

Cream two cupfuls of sugar with half a cupful

of butter, add one cupful of milk and the whites of four eggs beaten stiff; mix one cupful of corn-starch with two cupfuls of flour and two teaspoonfuls of baking powder, sift thoroughly and add to the mixture. Flavor to taste and bake in layers.

No. 561. COFFEE FILLING. 8c.

Put one cupful of milk into a double boiler, mix two tablespoonfuls of corn-starch in a little cold milk and add when the milk is boiling; beat the yolks of two eggs with a small half-cupful of sugar, add to the custard, and when boiling add half a cupful of very strong coffee.

No. 562. NUT FILLING. 16c.

Beat the yolk of one egg with two tablespoonfuls of powdered sugar, add half a cupful of whipped cream and the beaten white of the egg; now add one cupful of finely chopped nut-meats.

No. 563. ORANGE FILLING. 10c.

Follow recipe for coffee No. 561, using the grated rind of one orange and the juice of two, instead of the coffee.

No. 564. PINEAPPLE AND WALNUT  
FILLING. 12c.

Mix half a cupful of fresh or canned pineapple with half a cupful of chopped walnuts; mix with an icing made of confectioner's sugar and water.

## No. 565. MAPLE SUGAR ICING. 5c.

Put quarter of a pound of scraped maple sugar into a saucepan, stir constantly until hot, then add one tablespoonful of boiling water, take from the fire and add the beaten white of one egg.

## No. 566. MAPLE SUGAR CAKES. 56c.

Cream two-thirds of a cupful of butter with half a cupful of sugar, add one cupful of sweet milk. Mix two cupfuls of flour with one cupful of corn-starch and two teaspoonfuls of baking powder, sift thoroughly and add to the mixture, then add the whites of five eggs beaten very stiff and one teaspoonful of vanilla; bake in layers. Boil two cupfuls of maple sugar and one cupful of white sugar until it grains, add this to the well beaten whites of three eggs, fill between the layers and spread over the top and sides.

## No. 567. NUT CAKE. 45c.

Cream half a cupful of butter with one of sugar and add the beaten yolks of two eggs, half a cupful of molasses, one teaspoonful of cinnamon, half a teaspoonful of grated nutmeg and one teaspoonful of soda dissolved in half a cupful of strong coffee; now add the beaten whites of the eggs, two cupfuls of sifted flour, half a pound of chopped nuts of any kind, a quarter of a pound

of seeded and chopped raisins and a few shreds of citron; bake in a large cake and cut in slices.

No. 568. RAISIN CAKE. 70c.

Cream one and a half cupfuls of butter with two cupfuls of sugar, add one cupful of cream, the beaten yolks of five eggs, one teaspoonful of soda dissolved in one tablespoonful of hot water, four heaping cupfuls of flour, the whites of the eggs beaten stiff, two teaspoonfuls of cinnamon, one of cloves, a quarter of a cupful of brandy or sherry and one pound of raisins seeded and chopped. This will make two large loaves, but will keep for weeks.

No. 569. ROCK CAKES. 48c.

Cream one cupful of butter with one cupful of granulated sugar, add two eggs beaten slightly and one cupful of sifted flour; now add half a pound of currants or seeded and chopped raisins, half a pound of chopped almonds, and quarter of a teaspoonful of soda dissolved in three tablespoonfuls of brandy; add enough flour to make it stiff enough to drop from the spoon on buttered pans, and bake in a moderate oven until a light brown.

No. 570. RUM SPONGE CAKES. 32c.

Beat the yolks of five eggs with two cupfuls of sugar and add half a cupful of cold water; mix

two teaspoonfuls of baking powder with two cupfuls of flour, sift thoroughly and add to the mixture, then add the whites of four eggs beaten stiff, a pinch of salt and the grating of one lemon rind and the juice of a small lemon. Bake in sheets and cut in squares; when cold flavor an ordinary icing with Santa Cruz rum, cover the cakes and sprinkle with blanched and chopped almonds while the icing is fresh.



## DRINKS.

### No. 571. CHOCOLATE OR COCOA. 24c.

Put one quart of milk into a double boiler; when boiling add three tablespoonfuls of cocoa or chocolate, one tablespoonful of arrowroot or corn-starch dissolved in a little cold milk and one tablespoonful of sugar, boil ten minutes; add one teaspoonful of vanilla, beat two or three minutes and serve with one cupful of whipped cream.

### No. 572. COFFEE. 12c.

Mix one large cupful of ground coffee with the white and crushed shell of one egg and one cupful of cold left-over coffee or water, put it in the coffee-pot and add six cupfuls of cold water, heat gradually; when boiling, boil three minutes briskly, take from the fire, pour in two tablespoonfuls of cold water, stand a moment then serve.

### No. 573. GIN COCKTAIL. 60c.

Mix half a teaspoonful of Angostura bitters, the same of Italian vermouth with one and a

half cupfuls of Holland gin, stir in ice until very cold and serve in six sherry glasses.

No. 574. MANHATTAN COCKTAIL. 60c.

Mix half a teaspoonful of orange bitters with one and a half cupfuls of Italian vermouth and whisky in equal parts. Serve in six sherry glasses.

No. 575. SHERRY COCKTAIL. 60c.

Mix half a teaspoonful of orange bitters with half a cupful of vermouth and one cupful of sherry. Serve in six sherry glasses.

No. 576. QUEEN CHARLOTTE'S  
COCKTAIL. 25c.

Mix one cupful of cracked ice with two tablespoonfuls of raspberry syrup and add one quart of lemon soda, stir until ice cold, then serve in six glasses.

No. 577. LEMONADE. \$1.30.

Squeeze the juice from thirty-five lemons into a punch bowl, add three pounds of granulated sugar, six oranges cut in slices, one pineapple cut in small pieces, one box of strawberries, and a large piece of ice, now add four quarts of water and it is ready to serve. This amount is sufficient for twenty-five persons.

## No. 578. CHAMPAGNE PUNCH. \$5.00.

Mix quarter of a cupful of brown curacao, quarter of a cupful of brandy, quarter of a cupful of sherry and quarter of a cupful of maraschino with three bottles of plain soda, add a large piece of ice and the rind of one small cucumber; when ready to serve add two quarts of champagne. This will serve twenty-five persons.

## No. 579. CHAMPAGNE FRUIT PUNCH. \$4.30.

Squeeze the juice from one pineapple, twelve oranges and six lemons, add one cupful of strawberries and one cupful of maraschino cherries, now add half a cupful of yellow chatreuse and the same of brandy, steep five or six hours; when ready to serve add a large piece of ice and two quarts of champagne. This will serve twenty-five persons.

## No. 580. CLARET PUNCH. \$1.45.

Slice six lemons, put them into a bowl with two dozen whole cloves and one cupful of sugar, let it stand over night, and when you are ready to use it add two quarts of claret and a large piece of ice; just before serving add two quarts of apollinaris. This will serve twenty-five persons.

## No. 581. CLARET AND TEA PUNCH. \$1.60.

Mix the juice of four lemons, two cupfuls of

strong English breakfast tea, half a cupful of sugar and four tablespoonfuls of curacao or maraschino with three quarts of claret; add a large piece of ice. This will serve twenty-five persons.

No. 582. CURRANT PUNCH. 50c.

Boil two cupfuls of currant jelly, one cupful of sugar and three quarts of water five minutes, add three lemons and three oranges cut up and plenty of cracked ice. This will serve twenty-five persons.

No. 583. WHITE WINE PUNCH. \$3.50.

Dissolve one cupful of sugar in one cupful of water, add two quarts of white wine, juice of two lemons, one pint of claret and a wineglassful of brandy, strain and add one lemon and one orange sliced, a large piece of ice and one pint of champagne.

No. 584. MULLED SHERRY. 35c.

Pour one cupful of boiling water over one tablespoonful of broken stick cinnamon and one dozen cloves, beat four eggs until light and add half a cupful of sugar; now add the hot spiced water, strain and add one cupful of hot sherry, turn from one pitcher to another until light and foamy, pour into six glasses and serve.

No. 585. VIRGINIA NIGHT CAP. 12c.

Boil one quart of cider and one teaspoonful of

whole allspice three minutes and add carefully three well beaten eggs, and serve hot in six glasses.

No. 586. WINES AND HOW TO SERVE THEM.

*With a few suggestions about brands and prices.*

With oysters, serve Sauternes slightly cold in the bottle. In quarts, Chateau Yquem, \$2.50; La Tour Blanch, \$2.00; Haut Sauterne, \$1.25; Preignac, \$1.00.

With soups, serve Sherry slightly cold in decanters. In quarts, Amontillado, \$2.00; Orlorosa, \$1.25; Pale Table, \$1.00; California, 75c.

With fish, serve Rhine wine or Claret slightly cold in the bottle. Rhine wine, in quarts, Schloss Johannesberger, \$5.50; Steinberg Cabinet, \$3.00; Liebfrauenmilch, \$2.00; Hockheimer, \$1.75; Neirsteiner, \$1.00. Clarets, Chateau Mouton Rothschild, \$3.25; Chateau Margaux, \$3.00; Chateau Larose, \$2.00; Pontet Canet, \$1.00; St. Julien, 75c, and Zinfandel, 40c.

With entrées, serve Champagne very cold in the bottle. In quarts, Giesler & Co., and Pommery Sec., \$3.50; Mumm's Extra Dry, Louis Roederer's Carte Blanche and Bouché Fils, \$3.00; Gold Seal, \$2.00; Cook's Imperial and Hammondsport, \$1.75.

With meats and poultry, serve Champagne.

With game, serve Burgundy slightly warm in

the bottle. In quarts, Clos de Vougeot, \$3.00; Chambertin, \$2.50; Pommard and Chablis Supérieur, \$1.50, and Beaujolais, 75c.

With salads, serve Burgundy and Champagne.

With desserts, serve Port wine or Madeira even temperature in the bottle. In quarts, Port, Choice Old Vintage, \$3.50; London Dock, \$2.00; Select Table, \$1.00; Madeira, Imperial Reserve, \$3.50; Old Family, \$1.75.

With coffee, serve Cordials and Brandies from small decanters in liquor glasses; if you use Creme de Menthe fill the glasses with powdered ice before pouring in the cordials. Brandy in quarts, Preserve Cognac, \$4.00; Hennessy, \$2.50. Cordials in pints, Mazarine \$2.00; Chatreuse, \$2.00; Creme de Cacao and Benedictine, \$1.75; Creme de Menthe, \$1.25.

## FOR THE CHAFING DISH.

### No. 587. BEEF WITH TOMATO SAUCE. 30c.

Put one tablespoonful of butter into the chafing dish with one teaspoonful of chopped onion and brown a little; now add one cupful of stewed or canned tomatoes, half a cupful of the beef gravy or stock, one tablespoonful of Worcestershire sauce, salt, pepper, and two or three drops of Tobasco sauce; when boiling add three cupfuls of rare roast beef, cut in very thin slices, and when hot serve.

### No. 588. CALF'S HEAD AND BRAINS. \$1.15.

Prepare a calf's head after Recipe No. 145; put two tablespoonfuls of butter into the chafing dish, add one cupful of the calf's head jelly, two cupfuls of the cold boiled calf's head cut into rather small pieces, one cupful of the brains, three hard-boiled eggs chopped fine, salt, pepper and a dash of cayenne; when boiling add the juice of half a lemon and one wineglassful of sherry or Madeira and serve at once.

## No. 589. CALF'S LIVER FRIED. 30c.

Cut into slices, scald, drain and roll in flour two pounds of calf's liver; put one tablespoonful of butter into the chafing dish without the hot water pan, add one teaspoonful of chopped onion and one tablespoonful of parsley, pepper and salt; when hot add the liver, cook ten minutes, turning often, and serve hot.

## No. 590. CALF'S LIVER TERRAPIN. 52c.

Rub one tablespoonful of butter with the yolks of three hard-boiled eggs until smooth, add salt, pepper, half a teaspoonful of dry mustard and one or two drops of Tobasco sauce, when hot add two cupfuls of cooked liver which has been nicely trimmed and cut in small pieces and half a cupful of the liver gravy or stock; cook five minutes, then add one cupful of French mushrooms sliced, two truffles also sliced and one wineglassful of Madeira; serve in hot, rather deep dishes, garnish with the whites of the eggs cut into rings and add Egg Balls No. 71 if you like.

## No. 591. CHICKEN AND CELERY. 64c.

Put two tablespoonfuls of butter into the chafing dish, add one teaspoonful of arrowroot or flour, rub until smooth, then add gradually one and a half cupfuls of boiling water, stir until it thickens, then add one cupful of chopped celery,



one teaspoonful of chopped onion, juice of half a lemon, the beaten yolks of three eggs, salt, pepper and a dash of cayenne; when hot add two cupfuls of cooked chicken chopped fine. Serve on buttered graham toast.

No. 592. CHICKEN CURRY. 65c.

Mix one tablespoonful of butter with one of curry powder, put it into the chafing dish with one teaspoonful of chopped onion; when hot add one cupful of chicken stock or gravy, salt, pepper and a dash of cayenne; now add three cupfuls of cold cooked chicken cut into small pieces and one teaspoonful of corn-starch mixed with half a cupful of milk; stew about ten minutes and serve with rice balls.

No. 593. CHICKEN AND MUSHROOMS

CREAMED. 65c.

Put one tablespoonful of butter into the chafing dish, when hot add one cupful of cream, half a cupful of the chicken liquor, salt, pepper and a dash of cayenne; when boiling add two cupfuls of cold cooked chicken cut into dice and one cupful of mushrooms cut in small pieces, and if you have it, one truffle chopped fine. Serve at once on hot plates.

No. 594. CHICKEN TERRAPIN. 55c.

Mash the yolks of three hard-boiled eggs,

smooth with two tablespoonfuls of cream, add one tablespoonful of butter and one cupful of milk, mix and put this into the chafing dish ; when hot add one teaspoonful of arrowroot or flour mixed with a little milk, the whites of the eggs cut into dice and two large cupfuls of cold cooked chicken cut into small pieces. When boiling add salt, pepper, a dash of cayenne, two tablespoonfuls of sherry and six Egg Balls No. 71.

No. 595. CHEESE FONDU. 28c.

Put one tablespoonful of butter, a saltspoonful of salt, a dash of cayenne and half a teaspoonful of dry mustard in the chafing dish, stir all together, then add one cupful of milk, one cupful of bread crumbs and two cupfuls of grated cheese ; cook until smooth, about ten minutes, then add two very well beaten eggs and serve at once on buttered toast.

No. 596. CLAMS FRICASSEED. 26c.

Put one tablespoonful of butter and one of flour into the chafing dish, add the juice from one dozen clams and when boiling add half a cupful of cream ; now add the well beaten yolks of two eggs, a dash of cayenne and the clams cut into small pieces, stir until hot and if you like add two tablespoonfuls of Madeira. Serve in hot separate dishes.

## No. 597. CLAMS ON TOAST. 20c.

Put one cupful of the clam liquor into the chafing dish, add one tablespoonful of butter and one dozen clams chopped fine, stir five minutes, then add the juice of half a lemon, salt, pepper, two or three drops of Tobasco sauce, and half a teaspoonful of chopped parsley; when boiling pour it over six Boston crackers which have been split open, soaked in hot water for a moment and spread with butter. Serve at once.

## No. 598. CRABS CREAMED. 65c.

Put two tablespoonfuls of butter into the chafing dish, add half a teaspoonful of dry mustard, half a cupful of bread crumbs and one cupful of cream or milk; when boiling add the picked-up meat of six boiled hard shell crabs, salt, pepper, a dash of Tobasco sauce and two beaten eggs. Serve at once.

## No. 599. CRABS À LA NEWBURG. 70c.

Follow recipe for Lobster à la Newburg No. 613, using the meat from six boiled hard shell crabs instead of the lobster.

## No. 600. DEVEILED DUCKS. 70c.

Put one tablespoonful of butter into the chafing dish, add one tablespoonful of tomato catsup, one of mushroom catsup, one of walnut catsup,

two of Worcestershire sauce, one teaspoonful of dry mustard and two drops of Tobasco sauce; when thoroughly mixed add three cupfuls of cold cooked duck or any kind of game cut in small pieces, cook them in the sauce ten minutes, turning often. Serve on a hot dish in a ring of potatoes or rice.

No. 601. DUCK OR TURKEY SALMI. 90c.

Put one cupful of gravy left from cold roast turkey or duck into the chafing dish, add twelve stoned olives, two tablespoonfuls of tomato catsup, half a cupful of currant jelly, one tablespoonful of butter rubbed with one of arrowroot or cornstarch, salt and pepper; when hot add three cupfuls of cold duck, turkey or chicken cut in small pieces; boil five minutes, then add half a cupful of claret and serve.

No. 602. EGGS WITH ANCHOVY TOAST. 20c.

Beat six eggs slightly, add salt, pepper and half a cupful of cream; put one tablespoonful of butter into the chafing dish, when hot beat in the egg mixture and beat until it is creamy; now pour this over six slices of toast spread with anchovy paste.

No. 603. EGGS CREAMED. 25c.

Put two cupfuls of cream or milk into the chafing dish and add one tablespoonful of butter

rubbed smooth with one tablespoonful of corn-starch, now add the whites of six hard-boiled eggs chopped fine, pepper and salt. While this is cooking mix the yolks of the eggs with one tablespoonful of olive oil, one teaspoonful of dry mustard, salt, pepper and two or three drops of Tobasco sauce ; spread six slices of buttered toast with this mixture, sprinkle with Parmesan cheese, pour over them the hot cream sauce and serve.

No. 604. DEVEILED EGGS. 22c.

Put one tablespoonful of butter into the chafing dish, add one teaspoonful of dry mustard, two tablespoonfuls of tomato catsup, two of Worcestershire sauce and one of mushroom sauce ; when boiling add six hard-boiled eggs cut in thin slices, salt and pepper ; when the eggs are hot lay them on buttered toast, pour over the sauce and serve at once.

No. 605. EGGS WITH MACARONI. 28c.

Put one tablespoonful of milk into the chafing dish and add one large tablespoonful of butter ; when hot add six beaten eggs, one cupful of boiled macaroni, half a cupful of canned mushrooms if you have them, cut in thin slices, salt, pepper, a dash of cayenne and one teaspoonful of chopped parsley ; stew about five minutes and pour over hot, buttered milk crackers.

## No. 606. EGGS AU PARMESAN. 20c.

Put one tablespoonful of butter into the chafing dish, when hot add six beaten eggs mixed with two tablespoonfuls of Parmesan cheese, season with salt, mustard and cayenne pepper, cook until smooth, about two minutes, spread on buttered toast and serve.

## No. 607. EGGS WITH TOMATOES. 25c.

Put half a can of tomatoes into the chafing dish and add one large tablespoonful of butter and one small onion chopped fine, cook five minutes, then add one teaspoonful of corn-starch, cook two or three minutes, then add six eggs slightly beaten; season with salt, pepper, one teaspoonful of chopped parsley and half a teaspoonful of celery salt, stir until rather thick and serve on hot buttered toast.

## No. 608. EGGS WITH TRUFFLES. 30c.

Put one tablespoonful of butter in the chafing dish, when hot add one tablespoonful of chopped truffles, salt, pepper and six eggs beaten slightly, stir and cook two minutes. Spread on buttered toast and serve.

## No. 609. HAM AND CHEESE ON TOAST. 20c.

Put half a cupful of grated cheese and one cupful of finely chopped ham into the chafing dish

with half a cupful of cream and half a cupful of milk, add a dash of cayenne, when boiling spread on six slices of buttered toast and serve.

No. 610. KIDNEYS FRIED. 15c.

Brown one tablespoonful of butter in the chafing dish without the hot water pan, add one teaspoonful of chopped onion, six kidneys which have been scalded, trimmed and cut in slices, two drops of Tobasco sauce, salt and pepper, cover and cook until the kidneys are tender and serve with slices of lemon.

No. 611. LIMA BEANS WITH MUSHROOMS. 35c.

Put one tablespoonful of butter into the chafing dish, when hot add two cupfuls of cooked Lima beans, one cupful of fresh mushrooms cut in small pieces, salt, pepper and half a cupful of cream, cook ten minutes and serve.

No. 612. LOBSTER CREAMED. 70c.

Mix one cupful of cream and one of milk with one beaten egg, four tablespoonfuls of cracker crumbs, and two cupfuls of cold boiled lobster; put one tablespoonful of butter into the chafing dish and add the fat of the lobster, the yolks of four hard-boiled eggs and one teaspoonful of dry mustard, rub until smooth, then add the cream mixture and the whites of the eggs chopped fine, season with salt and pepper. When boiling serve.

## No. 613. LOBSTER À LA NEWBURG. 96c.

Cut up two boiled lobsters in small pieces, making about three cupfuls, put it in the chafing dish with pepper, salt and one tablespoonful of butter, fry five minutes, add half a glassful of sherry and cook two or three minutes; stir one cupful of cream with the yolks of two eggs, add to the lobster, stir until well mixed, then add half a glassful of brandy and a little cayenne pepper. Serve at once.

## No. 614. MUSHROOMS CREAMED. 85c.

Put a quarter of a cupful of butter into the chafing dish, when hot add one pound of fresh mushrooms, cook them until tender, five or ten minutes; dissolve one teaspoonful of arrowroot or flour in one cupful of cream and add to the mushrooms with salt and a dash of cayenne, add one tablespoonful of sherry if you like; when boiling serve on toast.

## No. 615. MUSHROOMS FRIED. 88c.

Put two tablespoonfuls of butter into the chafing dish without the hot water pan; when hot add one tablespoonful of flour, stirring constantly, then add salt, pepper, one teaspoonful of mushroom catsup, the juice of half a lemon and one pound of fresh mushrooms peeled or one canful of French mushrooms. Cook the fresh ones



until tender, the canned ones only five or ten minutes.

No. 616. MUTTON TERRAPIN. 45c.

Mix one tablespoonful of butter, the yolks of three hard-boiled eggs and one teaspoonful of dry mustard until smooth; put it in the chafing dish and add one cupful of mutton broth or gravy, one tablespoonful of currant jelly, one of Worcestershire sauce, salt, pepper and a dash of cayenne; when boiling add three cupfuls of cold cooked mutton cut in small pieces, the whites of the eggs chopped fine and one wineglassful of sherry. Serve on hot buttered slices of Boston brown bread.

No. 617. OYSTERS CREAMED. 68c.

Put one large tablespoonful of butter into the chafing dish and add one cupful of cream, salt, pepper, a dash of cayenne, one bay leaf and a grating of nutmeg; when boiling remove the bay leaf, add one tablespoonful of finely powdered cracker crumbs, one teaspoonful of chopped parsley and one quart of oysters, which have been scalded and drained, and one tablespoonful of chopped celery; cook two minutes and serve on buttered toast.

No. 618. OYSTERS CURRIED. 65c.

Put two tablespoonfuls of butter into the

chafing dish, add one of corn-starch, one teaspoonful of curry powder, half a cupful of oyster liquor and one teaspoonful of onion juice ; when hot add one cupful of cream or milk, salt, pepper, and one quart of oysters, which have been scalded and drained. Boil two or three minutes and serve with rice croquettes.

No. 619. OYSTERS PLUMPED. 52c.

Drain and wash one quart of oysters, fill the chafing dish with boiling water, put in the oysters, let them just come to a boil, drain them and dust them with salt and pepper and bits of butter, and serve on hot plates.

No. 620. BROWNED POTATOES. 7c.

Chop six boiled potatoes very fine, add pepper and salt ; brown one tablespoonful of butter in the chafing dish without the hot water pan, then put in a layer of the potatoes and sprinkle them with chopped parsley, fry until brown on the under side, now cut them in the middle and lay one half over the other and serve.

No. 621. POTATOES LYONNAISE.

Put one tablespoonful of butter into the chafing dish ; when hot add one teaspoonful of chopped onion, cook three minutes, then add six cold boiled potatoes sliced thin, pepper and salt ; fry

until a nice brown, then add one tablespoonful of chopped parsley.

No. 622. SAUERKRAUT AND FRANK-  
FURTERS. 12c.

Put two cupfuls of sauerkraut in the chafing dish with half a cupful of hot water and cover tightly; when it begins to boil lay six frankfurters on the top and cook half an hour and serve.

No. 623. SCALLOPS DEVEILED. 55c.

Boil one quart of scallops fifteen minutes; put two tablespoonfuls of butter in the chafing dish and when hot add the scallops, salt, pepper, a dash of cayenne, the juice of one lemon and one teaspoonful of Worcestershire sauce; fry a few moments and serve.

No. 624. SEYMOUR CREAM. 40c.

Trim the crust from six slices of bread half an inch thick and fry them in butter; put one and a half tablespoonfuls of butter in the chafing dish; when melted stir in half a cupful of grated cheese, quarter of a cupful of deviled ham and three cupfuls of cream; add red pepper and when boiling pour over the fried bread and serve.

No. 625. SHAD ROE DEVEILED. 35c.

Plunge the roe from a large shad in salted boiling water, add six cloves, one bay leaf and a

sprig of thyme ; boil 15 minutes, when cold drain, remove the skin and pick the roe up in small pieces. Put two tablespoonfuls of butter into the chafing dish and add the roe, salt, pepper, two drops of Tobasco sauce, one tablespoonful of tomato catsup, juice of half a lemon, and when boiling add one wineglassful of sherry. Serve with an Endive Salad No. 426.

No. 626. DEVEILED SHRIMPS. 60c.

Put a large tablespoonful of butter in the chafing dish and add one tablespoonful of chopped parsley, one tablespoonful of Worcestershire sauce, one of vinegar and a dash of cayenne, now add one quart of shrimps and cook five minutes. Serve with thin slices of bread and butter.

No. 627. SHRIMPS WITH TOMATO SAUCE. 65c.

Make a sauce of one cupful of stock, one cupful of strained tomatoes, one bay leaf, three sprigs of parsley, half of an onion and a bit of mace ; cook all together ten or fifteen minutes and strain ; put one large tablespoonful of butter and one of flour into the chafing dish, rub until smooth, then pour in the tomato sauce, add a dash of cayenne and one quart of shrimps. Boil five minutes and serve on six round pieces of buttered toast.

## No. 628. SHRIMP TERRAPIN. 55c.

Follow recipe for Chicken Terrapin No. 594, using three cupfuls of shrimps instead of the chicken, and one tablespoonful of Worcestershire sauce instead of the sherry.

## No. 629. CREAMED SPAGHETTI. 15c.

Break into small pieces one cupful of spaghetti, boil until tender and drain; put one tablespoonful of butter into a chafing dish, add one teaspoonful of flour mixed with one cupful of cream and half a cupful of milk, then add the spaghetti, salt, pepper and a dash of cayenne; when boiling add one tablespoonful of Parmesan cheese and serve on buttered toast.

## No. 630. SWEETBREADS AND ASPARAGUS

TIPS. \$1.25.

Prepare one pair of sweetbreads, following Recipe No. 167; rub one tablespoonful of butter and the yolks of two hard-boiled eggs until smooth and add one teaspoonful of arrowroot or flour dissolved in half a cupful of cream, put it into the chafing dish and add the sweetbreads which have been cut in small pieces, one cupful of cold boiled asparagus tips, the whites of the eggs cut in rings, pepper, salt and a dash of celery salt, cook ten minutes and serve.

No. 631. SWEETBREADS À LA NEWBURG. 90c.

Follow recipe for Lobster à la Newburg No. 613, using one pound of sweetbreads blanched and trimmed instead of the lobster.

No. 632. TERRAPIN. \$3.00.

Prepare the terrapin like Recipe No. 137; put two tablespoonfuls of butter into the chafing dish, when hot add the cold terrapin and one cupful of the strained liquor in which it was boiled, which should be a jelly, add salt, cayenne pepper, and when boiling add one glassful of sherry and six Egg Balls No. 71. Serve on hot, rather deep dishes.

No. 633. VEAL CURRY. 38c.

Put one tablespoonful of butter in the chafing dish, when hot add one teaspoonful of finely chopped onion and three cupfuls of raw veal cut into very small pieces, fry until brown, then add one teaspoonful of curry powder, salt, pepper, a dash of cayenne and one teaspoonful of grated cocoanut if you like; now add one cupful of milk mixed with one tablespoonful of flour, cook until the veal is tender and serve.

No. 634. VEAL WITH MUSHROOMS. 35c.

Put one cupful of veal gravy into the chafing dish, add half a cupful of milk and two cupfuls of

cold roast veal cut in very thin slices, when hot add salt, pepper, a grating of nutmeg, one cupful of mushrooms cut in slices and the well beaten yolks of two eggs. When boiling serve.

No. 635. VEAL TERRAPIN. 35c.

Follow recipe for Chicken Terrapin No. 594, using two large cupfuls of cold boiled veal instead of the chicken.

No. 636. VENISON STEWED. 72c.

Put three tablespoonfuls of butter and half a cupful of currant jelly into the chafing dish without the hot water pan; when hot put in six small venison chops or steaks which have been sprinkled with salt, pepper and lemon juice; cook about ten minutes, turning the chops often, then add half a cupful of sherry. Serve on a hot dish with the sauce poured over it.

No. 637. WELSH RAREBIT WITH BASS'S

ALE. 28c.

Put into a chafing dish without the hot water pan half a pint of Bass's ale, when it bubbles add one pound of fresh American cheese cut into dice and stir it gently with a fork; when the cheese begins to melt add one tablespoonful of sweet cream, a little salt, a little made mustard and plenty of cayenne pepper; stir constantly until the cheese is thoroughly melted, then serve

at once on slices of hot dry toast on very hot dishes. Serve ale or beer with this dish.

No. 638. WELSH RAREBIT WITHOUT ALE. 35c

Put two cupfuls of cream into the chafing dish, add two cupfuls of new American cheese grated, stir constantly and cook until soft and smooth, then add one teaspoonful of dry mustard, a dash of cayenne, one well beaten egg and a little salt. Moisten six pieces of toast slightly with beer or ale, pour over the rarebit and serve at once.

No. 639. APPLES FRIED. 10c.

Peel and core six tart apples, cut them in round thin slices, lay them in a shallow dish and pour over them the juice of one lemon mixed with one teaspoonful of brandy and one tablespoonful of sugar; let them stand one hour, then put one tablespoonful of butter into the chafing dish, leaving out the hot water pan, when very hot fry the apples on both sides, sprinkle them with powdered sugar and cinnamon, pour over all the lemon mixture you have and serve.

No. 640. BANANAS FRIED. 24c.

Skin six bananas and slice them lengthwise in three pieces, let them stand in ice water five minutes, drain and dry them, now put them in the chafing dish without the hot water pan and fry



them in a tablespoonful of butter until a light brown. Serve with the following sauce: Mix the juice of two lemons with one wineglassful of sherry, two tablespoonfuls of powdered sugar, half a teaspoonful of vanilla, juice of one orange and rind of half a lemon. Pour it over the fried bananas and serve.

No. 641. GERMAN TOAST. 15c.

Cut the crust from six slices of bread, spread very thin with butter on both sides, soak them a few moments in two cupfuls of milk mixed with the yolks of three eggs and a little salt, drain the bread out carefully and fry in butter in the chafing dish without the hot water pan until a light brown on both sides. Serve with Foam Sauce No. 516.

## SANDWICHES.

### No. 642. ALMOND SANDWICHES. 20c.

Blanch, chop and pound to a paste one cupful of sweet almonds and mix with one tablespoonful of Mayonnaise Dressing No. 408, spread the bread with this mixture, cut it in very thin slices and trim off the crusts. You may add walnuts if you like, using half of each.

### No. 643. ANCHOVY PASTE SANDWICHES. 16c.

Mix two tablespoonfuls of anchovy paste with two of butter and one of lemon juice, spread on bread and cut thin in squares.

### No. 644. CAVIERE SANDWICHES. 20c.

Mix two tablespoonfuls of caviere paste with one of oil and one teaspoonful of vinegar; spread very thin buttered bread with this, trim off the crust and cut into long, narrow strips.

### No. 645. CELERY SANDWICHES. 15c.

Spread the bread with Mayonnaise Dressing

No. 408 and put between it the white tips of celery.

No. 646. CHEESE SANDWICHES. 12c.

Mash very smooth two tablespoonfuls of any cream cheese, add one tablespoonful of melted butter and one of parsley chopped very fine, spread the bread with butter and then with the cheese paste.

No. 647. CHICKEN AND CELERY SAND-  
WICHES. 25c.

Mix half a cupful of the white meat of cold boiled chicken chopped very fine with half a cupful of celery chopped fine and one large tablespoonful of Mayonnaise Dressing No. 408; spread between very thin slices of bread slightly buttered and cut off the crust, leaving the sandwich perfectly round.

No. 648. EGG SANDWICHES. 12c.

Mash smooth the yolks of three hard-boiled eggs with one tablespoonful of melted butter, season with salt, pepper, cayenne and a very little mustard, spread the bread with butter, then with the paste, then with the whites of the eggs chopped very fine. Cut off the crusts, leaving the slices in triangular pieces.

No. 649. ENDIVE SANDWICHES. 15c.

Follow Recipe No. 645 or 656, using one bunch of endive or chicory.

## No. 650. HAM AND VEAL SANDWICHES. 15c.

Mix half a cupful of cold boiled ham chopped fine and half a cupful of cold cooked veal chopped fine with one teaspoonful of vinegar and two drops of Tobasco sauce. Spread on thin slices of buttered bread, trim off the crust and cut in oblong pieces.

## No. 651. LETTUCE SANDWICHES. 12c.

Follow recipe for Celery Sandwiches No. 645 and put between the crisp white leaves of lettuce instead of celery.

## No. 652. NASTURTIUM SANDWICHES. 15c.

Spread thin slices of bread with Mayonnaise Dressing No. 408 and put on a layer of nasturtium blossoms, roll and tie with yellow ribbons.

## No. 653. SARDINE SANDWICHES. 22c.

Pick the bones and skin from one dozen sardines, mash them smooth, add a teaspoonful of lemon juice and a dash of cayenne; spread the bread thin with butter, then with the sardine paste, trim off the crust and cut into inch wide strips.

## No. 654. SHRIMP SANDWICHES. 25c.

Chop fine and mash one cupful of fresh shrimps, mix with one tablespoonful of Mayon-

naise Dressing No. 408, spread on thin slices of buttered bread.

No. 655. TONGUE SANDWICHES. 15c.

Mix one cupful of cold boiled tongue chopped very fine with one large tablespoonful of Mayonnaise Dressing No. 408, spread between very thin slices of bread slightly buttered and cut in oblong pieces.

No. 656. WATER-CRESS SANDWICHES. 15c.

Chop one bunch of water-cress very fine and mix with quarter of a French Dressing No. 407 and spread on buttered bread; trim off the crusts and cut in squares.

## A FEW BREAKFAST DISHES.

### No. 657. BEEF KIDNEYS FRIED. 20c.

Cut two kidneys in thin slices; put one tablespoonful of butter into a spider and when hot add the kidneys sprinkled with salt, pepper and a grating of nutmeg; fry five or ten minutes, turning often; put them on a hot dish, add one cupful of stock to the spider, thicken with one teaspoonful of flour and one of butter rubbed together, add one tablespoonful of finely chopped ham if you have it; when the sauce is boiling add two tablespoonfuls of white wine or one of lemon juice, pour over the kidneys and serve.

### No. 658. CALF'S LIVER BROILED. 35c.

Cut in slices two pounds of liver, pour boiling water over them and wipe them dry; sprinkle them with pepper and salt, dip each piece in flour and lay them on a greased broiler; put a little piece of butter on each piece, broil on both sides and serve with Maitre d'Hotel Sauce No. 220.

## No. 659. CORNED BEEF HASH.

Mix three cupfuls of cold boiled potatoes chopped fine with one cupful of cold corned beef chopped fine; put it in a baking dish, add three tablespoonfuls of sweet cream and one tablespoonful of butter, cover the dish and bake in the oven half an hour without stirring; now take off the cover and bake fifteen minutes, or until brown over the top.

No. 660. CORNED BEEF HASH WITH  
VEGETABLES. 14c.

Follow Recipe No. 659, adding half a cupful of onions, carrots and beets chopped fine.

## No. 661. DRIED BEEF FRIZZLED. 18c.

Put one large tablespoonful of butter into a spider, add one cupful of milk or cream, when hot add half a pound of dried beef shredded very fine, one even tablespoonful of flour dissolved in a little cold milk, a dash of cayenne and when thickened a little add two eggs well beaten. Serve at once.

## No. 662. FRESH CODFISH FRIED. 30c.

Have two pounds of fresh cod cut in slices an inch thick, wash them and wipe dry, dust with salt and pepper, dip in beaten egg, then in very fine bread crumbs and fry in hot lard until brown.

## No. 663. HAMBURG STEAKS. 20c.

Chop two large cupfuls of lean beef very fine, add one teaspoonful of chopped shallot or onion, one raw egg, salt, pepper, a dash of cayenne and a grating of nutmeg; form into six flat balls, roll them in bread crumbs and fry them about two minutes in two tablespoonfuls of butter, turning them often. Serve on hot dish with the butter from the spider poured over them.

No. 664. LAMB OR SHEEP'S KIDNEYS  
BROILED. 15c.

Skin six kidneys, split them half way through and put them on a skewer, sprinkle them with salt and pepper and broil them; when done take them from the skewer, put them on a hot dish and serve with a Maitre d'Hotel Sauce No. 220.

## No. 665. SALT CODFISH BALLS. 15c.

Pick up a large cupful of codfish, put it in a spider, cover with cold water, let it come to a scald, then pour the water off and when cold mix with the fish two cupfuls of cold mashed potatoes, one teaspoonful of butter, a dash of pepper and the beaten yolks of three eggs; beat the whites to a very stiff froth and stir them in the last thing. Drop from the spoon into very hot lard and fry a light brown and serve on a napkin.



No. 666. SALT CODFISH CAKES. 15c.

Follow Recipe No. 665, make them into cakes; when cold dip in beaten egg, then in flour and fry them in butter.

No. 667. SALT CODFISH CREAMED. 12c.

Pick up one large cupful of salt codfish, just cover with cold water and let it soak over night; in the morning drain it and put it in a saucepan with two cupfuls of milk and one large tablespoonful of butter; when boiling add one tablespoonful of flour dissolved in a little colk milk, cook two or three minutes, then add two eggs slightly beaten and serve at once.

No. 668. TRIPE BROILED. 20c.

Cut one pound of honey-comb tripe into pieces one inch wide and four inches long, broil them on a greased broiler and serve with a Maitre d'Hotel Sauce No. 220.

No. 669. VEAL SCALLOPS. 25c.

Pound one pound of lean raw veal until tender, then cut it into pieces the size of scallops, dip them in beaten egg seasoned with salt, pepper and a grating of nutmeg, roll them in bread crumbs and drop them in hot fat or fry them in butter.

No. 670. ADIRONDACK GRIDDLE CAKES. 5c.

Mix one cupful of milk with one well beaten

egg, add a pinch of salt, one large teaspoonful of baking powder and enough sifted flour to make a thin batter; bake at once.

No. 671. BUCKWHEAT CAKES. 5c.

Mix two cupfuls of buckwheat, one cupful of sifted flour and two teaspoonfuls of baking powder thoroughly, add a pinch of salt and enough milk to make a thin batter; bake at once.

No. 672. GERMAN PUFFS. 9c.

Mix two large cupfuls of flour with one cupful of milk, half a yeast cake, quarter of a teaspoonful of salt, one tablespoonful of sugar, half a tablespoonful of butter and two eggs slightly beaten; let this raise over night. In the morning drop into buttered patty-pans, and when very light bake twenty minutes or until a light brown.

No. 673. GRAHAM PUFFS. 9c.

Sift two cupfuls of graham flour and add two cupfuls of milk, then add two beaten eggs and a pinch of salt; fill hot buttered tins with the mixture and bake at once in a quick oven twenty minutes.

No. 674. JOHNNIE CAKE. 10c.

Cream two tablespoonfuls of butter with one of sugar, now add one beaten egg, one cupful of milk, a pinch of salt, one cupful of flour, two tea-

spoonfuls of baking powder and one cupful of corn meal mixed thoroughly. Fill small tins with this mixture and bake in a moderate oven twenty minutes.

No. 675. POP OVERS. 8c.

Beat three eggs very stiff and add one cupful of milk, one cupful of flour and a pinch of salt; have the small tins very hot and well buttered, fill half full with the mixture and bake in a quick oven twenty minutes, and eat at once.

No. 676. STEAMED BROWN BREAD. 7c.

Mix two cupfuls of sour milk, two cupfuls of flour, two cupfuls of Indian meal, half a cupful of molasses, one teaspoonful of soda and a pinch of salt thoroughly; put this into a greased pan and steam three-quarters of an hour, then put it in the oven about ten minutes to brown. Serve warm.

## LEFT OVERS.

### No. 677. BEEF CROQUETTES. 12c.

Chop very fine two cupfuls of cold roasted or boiled beef; fry one teaspoonful of chopped onion with one tablespoonful of butter until a light brown, then add the chopped meat and one teaspoonful of chopped parsley; now add one cupful of mashed potatoes, season with salt and pepper, stir in the last thing two eggs slightly beaten; form into croquettes, dip in egg, then in crumbs and fry in hot fat.

### No. 678. BEEF FILET. 12c.

Cut a cold filet into thin slices, put it in a hot frying-pan with a tablespoonful of butter, heat through and cook for a moment, then put on a hot dish and pour over it Tomato Sauce No. 233.

### No. 679. BEEF AND POTATO CAKES. 5c.

Take the remains of beef, cooked or raw, cover it with boiling water and boil about an hour; now chop it fine and to one cupful of meat add two cupfuls of cold boiled potatoes chopped,

season with pepper and salt, add half a cupful of milk and one teaspoonful of butter; when cool form into cakes and fry in one tablespoonful of butter until a light brown on both sides.

No. 680. BEEF RAGOUT. 10c.

Cut cold roast beef into thin slices, put it in a hot frying-pan with a little butter, cook for a moment, then place it on a hot dish and pour over a Tomato Sauce No. 233 and serve at once.

No. 681. BEEF À LA MODE RAGOUT. 7c.

Brown one even tablespoonful of butter and one of flour, add one cupful of beef stock, salt, pepper, one tablespoonful of Worcestershire sauce and one tablespoonful of mushroom catsup; when it boils add two cupfuls of cold beef à la mode cut into small pieces, cook about fifteen minutes and serve at once.

No. 682. CHICKEN AND OYSTER

RISSOLES. 22c.

Mix one cupful of cold boiled or roasted chicken with one cupful of blanched oysters chopped fine; mix one tablespoonful of flour with one of butter and add half a cupful of the chicken or oyster broth, stir until boiling, then add salt, pepper and half a cupful of hot cream, stir until smooth and thick, now add the chicken and oysters. Turn the mixture into a shallow pan about

half an inch thick and set it away until cold. When very cold cut into strips one inch wide and two long; roll out and cut some Plain Puff Paste No. 503 into pieces two and a half inches square and very thin, place the strips of chicken paste on one side of the puff paste squares, double the other side over, pinch down the edges and bake in the oven until the pastry is done.

No. 683. CHICKEN AND RICE WITH TOMATO  
SAUCE. 12c.

Boil half a cupful of rice in salted boiling water fifteen minutes, drain and add two cupfuls of cold cooked chicken cut into small pieces, cover with boiling water and boil until the rice is tender, then drain and put it on a hot dish and pour over it a Tomato Sauce No. 233.

No. 684. CHICKEN WITH RICE BORDER. 12c.

Make a Cream Sauce No. 207, add two cupfuls of cold boiled or roasted chicken and one teaspoonful of curry powder, boil half a cupful of rice in one quart of the chicken liquor or hot water twenty minutes, then let it stand on the back of the stove fifteen minutes, drain, season with salt and pepper and press into a greased border-mould; bake about twenty minutes, then turn out on a dish and pour the hot chicken curry in the center and serve.

## No. 685. FISH CURRY. 6c.

Make a Brown Sauce No. 199 and add one teaspoonful of curry and three cupfuls of cold cooked fish picked up into pieces an inch square.

## No. 686. FISH FILETS. 8c.

Mix one cupful of cold fish picked up very fine with half a cupful of cold mashed potatoes and half a cupful of bread crumbs, add one tablespoonful of cream, one well beaten egg, a dash of cayenne and half a teaspoonful of anchovy paste if you like; make into small round cakes and fry in hot butter in a spider. You will use one tablespoonful of butter.

## No. 687. FISH SCALLOPED. 12c.

Put one cupful of milk into a double boiler with one onion cut in pieces and a few sprigs of parsley, simmer one hour, then skim out the onion and parsley, add salt, pepper, cayenne, one tablespoonful of butter and one of flour rubbed to a smooth paste; when it begins to thicken add two cupfuls of cold boiled fish picked up in very fine pieces, half a cupful of cream and one cupful of cold mashed potatoes; fill a shallow baking-dish with the mixture, sprinkle with bread crumbs and bits of butter and brown in the oven about ten minutes; garnish with lemon and parsley.

## No. 688. HAM TIMBALES. 15c.

Put one tablespoonful of butter and one even tablespoonful of flour into a saucepan; when hot add half a cupful of milk and when boiling add two cupfuls of cooked ham chopped fine; mix and add the beaten yolks of two eggs, mix again, now stir in the whites of the eggs beaten stiff; fill six custard cups two-thirds full, set them in a pan half filled with hot water and bake twenty minutes; turn out and serve with Cream Sauce No. 207.

No. 689. MACARONI AND OYSTER  
SCALLOP. 6c.

Put a layer of cooked macaroni in the bottom of a baking-pan, then a layer of oysters, either cooked or raw, and strained from their liquor, sprinkle with salt, pepper and bits of butter, then a layer of the macaroni and of oysters; have the top layer macaroni, sprinkle with bread crumbs and bits of butter, pour over the strained oyster liquor and bake in the oven half an hour.

## No. 690. MEAT PIE. 8c.

Line a dish with a rich baking powder crust or Plain Puff Paste No. 503, collect all the cold meat and poultry you may have, put it in a saucepan, add some small bits of ham or a ham-bone and a little parsley, onion, celery tips, salt and pepper;



stew one hour, then add one tablespoonful of butter rubbed with one tablespoonful of flour; remove the ham-bone, onion, celery and parsley, fill up the pie dish, and put on upper crust and bake half an hour.

No. 691. MEAT AND TOMATO SCALLOP. 8c.

Put a layer of meat cut in small pieces in the bottom of a baking-pan, then a layer of stewed tomatoes and a layer of bread crumbs, sprinkle with salt, pepper and bits of butter, then another layer of meat, having the bread crumbs on the top; bake in a moderate oven half an hour.

No. 692. MEAT TIMBALES. 18c.

Melt one even tablespoonful of butter and add two cupfuls of finely chopped cold cooked beef, lamb or mutton, add the yolks of two eggs well beaten, salt, pepper, two drops of Tobasco sauce, one teaspoonful of chopped parsley, half a teaspoonful of chopped onion and half a cupful of stock of any kind or cream, add the juice of half a lemon and the beaten whites of the eggs; fill six timbale cups two-thirds full with the mixture, set them into a basin of hot water and bake twenty minutes. Serve hot with Tomato Sauce No. 233.

No. 693. MUTTON CURRY. 7c.

Put one tablespoonful of butter and one table-

spoonful of flour in a frying-pan, stir until smooth and a light brown, then add one cupful of the mutton liquor or hot water, boil up once and add two cupfuls of mutton chopped fine, salt, pepper, and one teaspoonful of curry powder; stir ten minutes, then place in the center of a hot dish and put around it a border of hot boiled rice.

No. 694. MUTTON RAGOUT. 8c.

Brown one tablespoonful of butter with one of flour, then add one cupful of stock, stir until it boils, then add salt, pepper, one teaspoonful of Worcestershire sauce and two cupfuls of cold cooked mutton cut in pieces about one inch square; when thoroughly hot add one tablespoonful of currant jelly and one of sherry. Serve very hot.

No. 695. OYSTER AND VEAL CROQUETTES. 30c.

Mix one cupful of raw oysters chopped fine with one cupful of cold cooked veal also chopped very fine; put half a cupful of the oyster liquor into a saucepan, when hot add one even tablespoonful of butter and three tablespoonfuls of fine bread crumbs, add the chopped meat, one teaspoonful of chopped parsley, half a teaspoonful of onion juice, salt, pepper and cayenne; mix thoroughly and add the yolks of two eggs well beaten; when cold form into croquettes, dip in

beaten egg, then in crumbs and fry in hot fat. Serve with a Béchamel Sauce No. 198.

No. 696. TOMATOES OR GREEN PEPPERS STUFFED WITH MEAT, GAME OR POULTRY. 15c.

Cut the tops from six tomatoes or green peppers, scoop out the inside; mix one and a half cupfuls of any cold cooked meat, game or poultry, or all of them, chopped fine, with half a cupful of bread crumbs or boiled rice, one tablespoonful of butter, half a cupful of milk and chopped onion, parsley and salt to taste; fill the peppers, put them in a baking-dish with one tablespoonful of butter and half a cupful of water; bake half an hour, basting often, when done take them from the dish, add one cupful of stock or water, one tablespoonful of flour and one tablespoonful of tomato catsup if you like; when boiling strain around the peppers and serve.

No. 697. TURKEY CREAMED. 6c.

Put one cupful of milk in a saucepan, add one even tablespoonful of butter, when boiling stir in one tablespoonful of flour moistened with a little of the cold milk, add two cupfuls of turkey cut in small pieces, one teaspoonful of chopped parsley, pepper, salt and the beaten yolk of one egg. Serve at once.

## No. 698. TURKEY HASH. 6c.

Put in a saucepan half a cupful of stock or gravy, when hot add one even tablespoonful of butter and two cupfuls of finely chopped turkey, season with salt and pepper, and heap on squares of hot toast and serve immediately.

## No. 699. TURKEY RAGOUT. 14c.

Cut all the meat from the bones of a left-over turkey in as large pieces as possible; put the bones, skin and the left-over gravy into a saucepan, add two or three pieces of onion, some celery and parsley, one bay leaf and two cloves, cover with one quart of cold water, simmer gently two hours, strain and when cold remove the fat. Put two cupfuls of the liquor into a saucepan, when boiling add half a cupful of mushrooms cut into small pieces, thicken with a tablespoonful of flour, add the cold turkey and a few drops of lemon juice; when boiling pour all on a hot dish and garnish with triangular pieces of toast.

## No. 700. TURKEY AND TURNIPS. 8c.

Cut one large yellow turnip into pieces; put one even tablespoonful of butter into a frying-pan, add one teaspoonful of sugar, when brown add the turnips and brown on both sides; take out the turnips and keep them warm, now add

to the pan the remains of a left-over turkey cut into pieces, and the gravy, add half a can of strained tomatoes and when hot add the turnips, add enough water to cover, and stew about two hours, remove the bones and serve the remainder on a hot dish. You may use water in the place of tomatoes if you like and add two tablespoonfuls of tomato catsup.

No. 701. VEAL AND HAM CROQUETTES. 10c.

Mix two cupfuls of finely chopped ham and veal with one cupful of bread crumbs, add three tablespoonfuls of stock or gravy seasoned with salt, pepper and two drops of Tobasco sauce, add the yolks of two eggs, mix thoroughly, make into small croquettes, dip in beaten egg, then in bread crumbs and fry in hot lard.

No. 702. VEAL ON TOAST. 10c.

Chop fine two cupfuls of cold cooked veal and two hard-boiled eggs, season with salt, pepper and two drops of Tobasco sauce, add one even tablespoonful of butter and three tablespoonfuls of cream; when hot serve on squares of hot toast.

No. 703. VEAL RAGOUT. 15c.

Cut the remains of cold roast or boiled veal into pieces an inch square; make a Brown Sauce No. 199 and add two cupfuls of the veal, six mushrooms chopped fine, one tablespoonful of

Worcestershire sauce, one tablespoonful of mushroom catsup or liquor, one of onion juice, one blade of mace and two tablespoonfuls of sherry.

No. 704. VENISON PIE. 9c.

Take the remains of roasted or broiled venison, cut them into small pieces and put them in a saucepan with one tablespoonful of butter, fry them until brown, then add one tablespoonful of flour, fry a moment and add two cupfuls of venison gravy or white stock if you have it, if not, use hot water, add half an onion, some pieces of celery and parsley, salt, pepper and a pinch of nutmeg, cover the saucepan and cook three-quarters of an hour; now line a deep pie dish with a rich baking powder crust or Plain Puff Paste No. 503, put in the stew, skimming out the onion and parsley, put an inverted teacup in the center of the dish, put on the upper crust, make some incisions in it, glaze it with the white of an egg and bake in the oven half an hour.

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643.	Anchovy Paste.....	.16	238
644.	Caviere.....	.20	238
645.	Celery.....	.15	238
646.	Cheese.....	.12	239
647.	Chicken and Celery.....	.25	239
648.	Egg.....	.12	239
649.	Endive.....	.15	239
650.	Ham and Veal.....	.15	240
651.	Lettuce.....	.12	240
652.	Nasturtium.....	.15	240
653.	Sardine.....	.22	240
654.	Shrimp.....	.25	240
655.	Tongue.....	.15	241
656.	Water-cress.....	.15	241

## A FEW BREAKFAST DISHES.

657.	Beef Kidneys Fried.....	.20	242
658.	Calf's Liver Broiled.....	.35	242
659.	Corned Beef Hash.....	.12	243
660.	Corned Beef Hash with Vegetables.....	.14	243
661.	Dried Beef Frizzled.....	.18	243
662.	Fresh Codfish Fried.....	.30	243
663.	Hamburg Steaks.....	.20	244
664.	Lamb or Sheep Kidneys Broiled.....	.15	244
665.	Salt Codfish Balls.....	.15	244
666.	Salt Codfish Cakes.....	.15	245
667.	Salt Codfish Creamed.....	.12	245
668.	Tripe Broiled.....	.20	245
669.	Veal Scallops.....	.25	245
670.	Adirondack Griddle Cakes.....	.05	245
671.	Buckwheat Cakes.....	.05	246
672.	German Puffs.....	.09	246

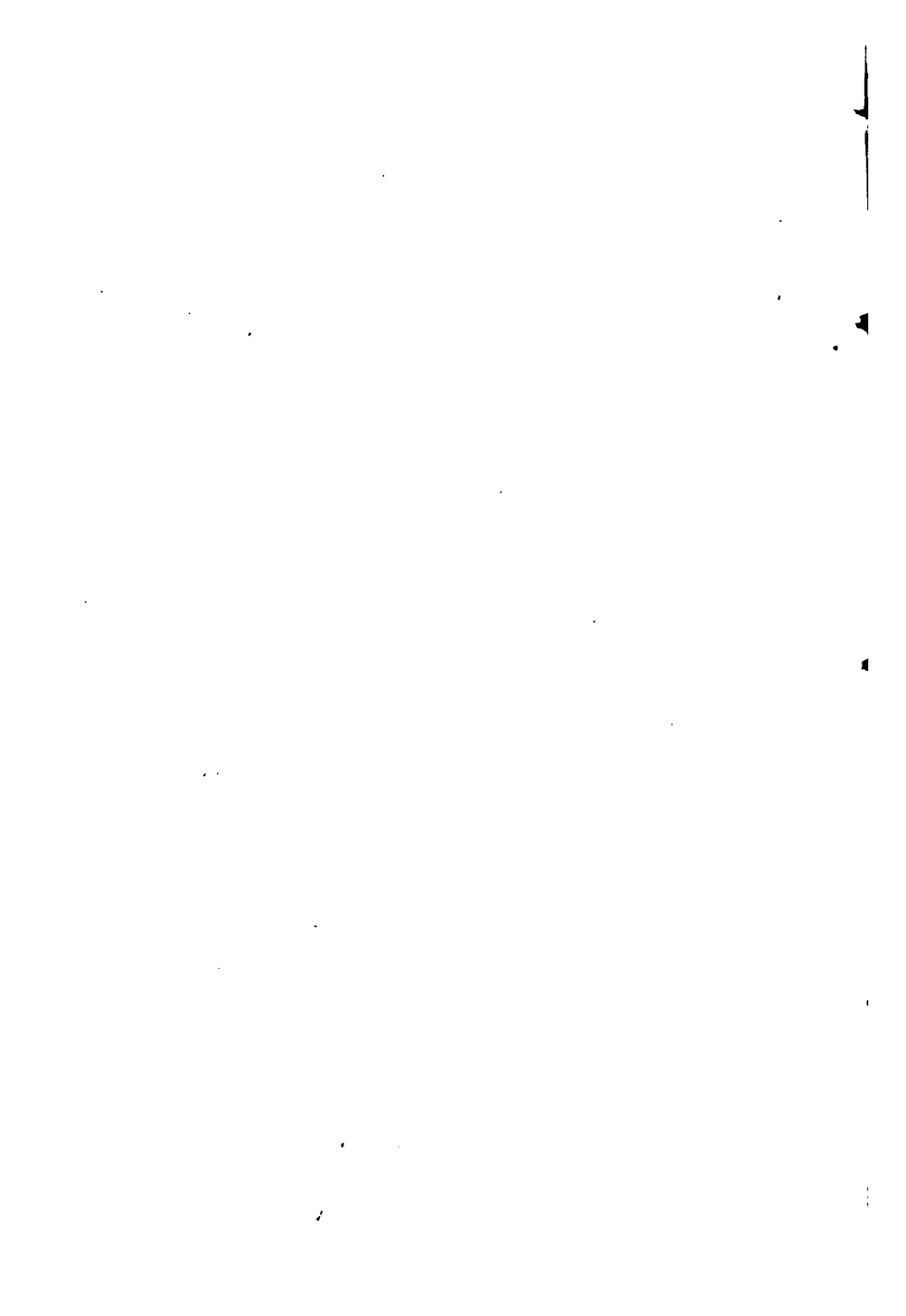
NO.		PRICE.	PAGE
673.	Graham Puffs.....	.09	246
674.	Johnne Cake.....	.10	246
675.	Pop Overs.....	.08	247
676.	Steamed Brown Bread.....	.07	247

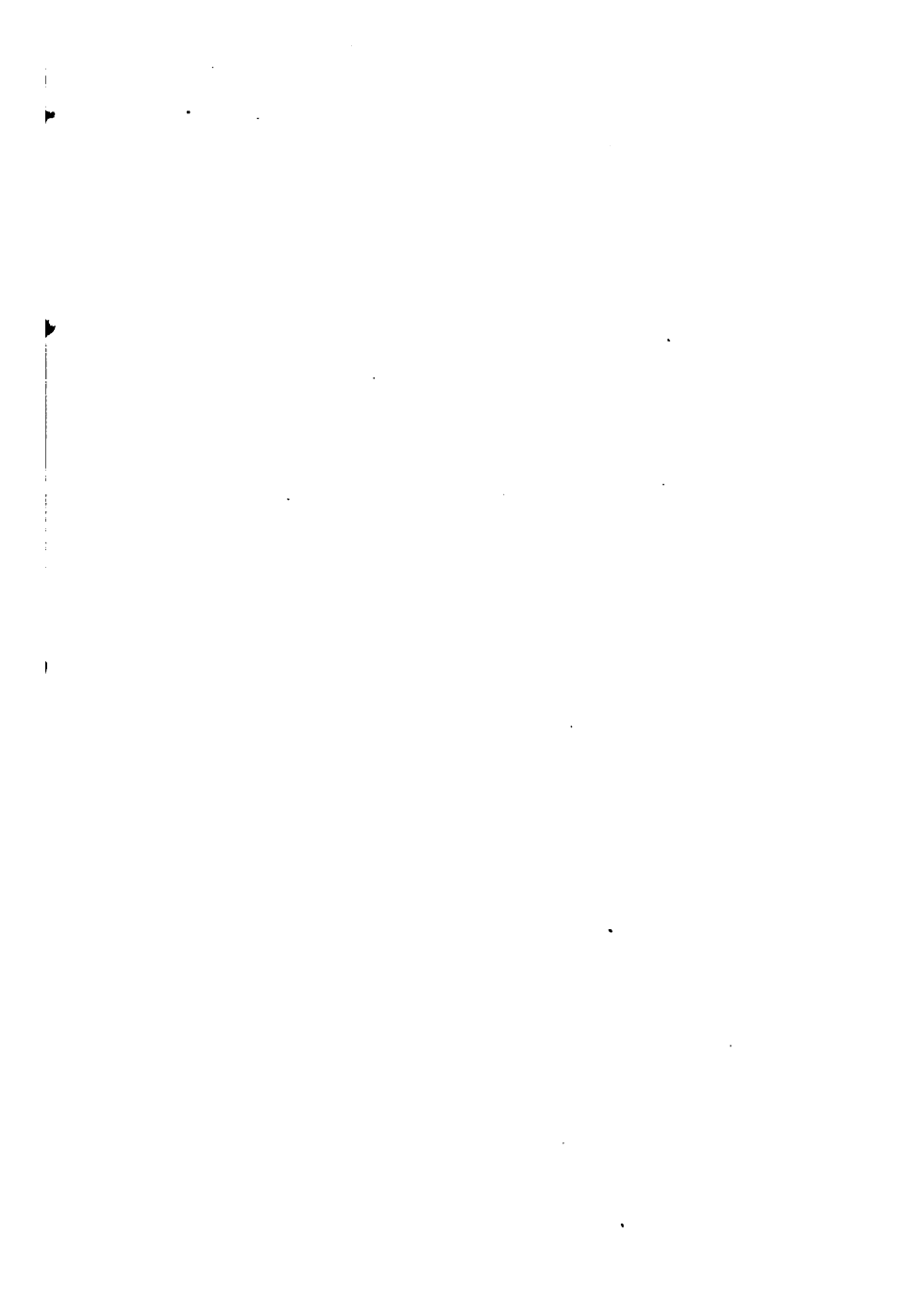
## LEFT OVERS.

677.	Beef Croquettes.....	.12	248
678.	Beef Filet.....	.12	248
679.	Beef and Potato Cakes.....	.05	248
680.	Beef Ragout.....	.10	249
681.	Beef a la Mode Ragout.....	.07	249
682.	Chicken and Oyster Rissoles.....	.22	249
683.	Chicken and Rice with Tomato Sauce.....	.12	250
684.	Chicken with Rice Border.....	.12	250
685.	Fish Curry.....	.06	251
686.	Fish Filets.....	.08	251
687.	Fish Scalloped.....	.12	251
688.	Ham Timbales.....	.15	252
689.	Macaroni and Oyster Scallop.....	.06	252
690.	Meat Pie.....	.08	252
691.	Meat and Tomato Scallop.....	.08	253
692.	Meat Timbales.....	.18	253
693.	Mutton Curry.....	.07	253
694.	Mutton Ragout.....	.08	254
695.	Oyster and Veal Croquettes.....	.30	254
696.	Tomatoes or Green Peppers Stuffed.....	.15	255
697.	Turkey Creamed.....	.06	255
698.	Turkey Hash.....	.06	256
699.	Turkey Ragout.....	.14	256
700.	Turkey and Turnips.....	.08	256
701.	Veal and Ham Croquettes.....	.10	257
702.	Veal on Toast.....	.10	257
703.	Veal Ragout.....	.15	257
704.	Venison Pie.....	.09	258

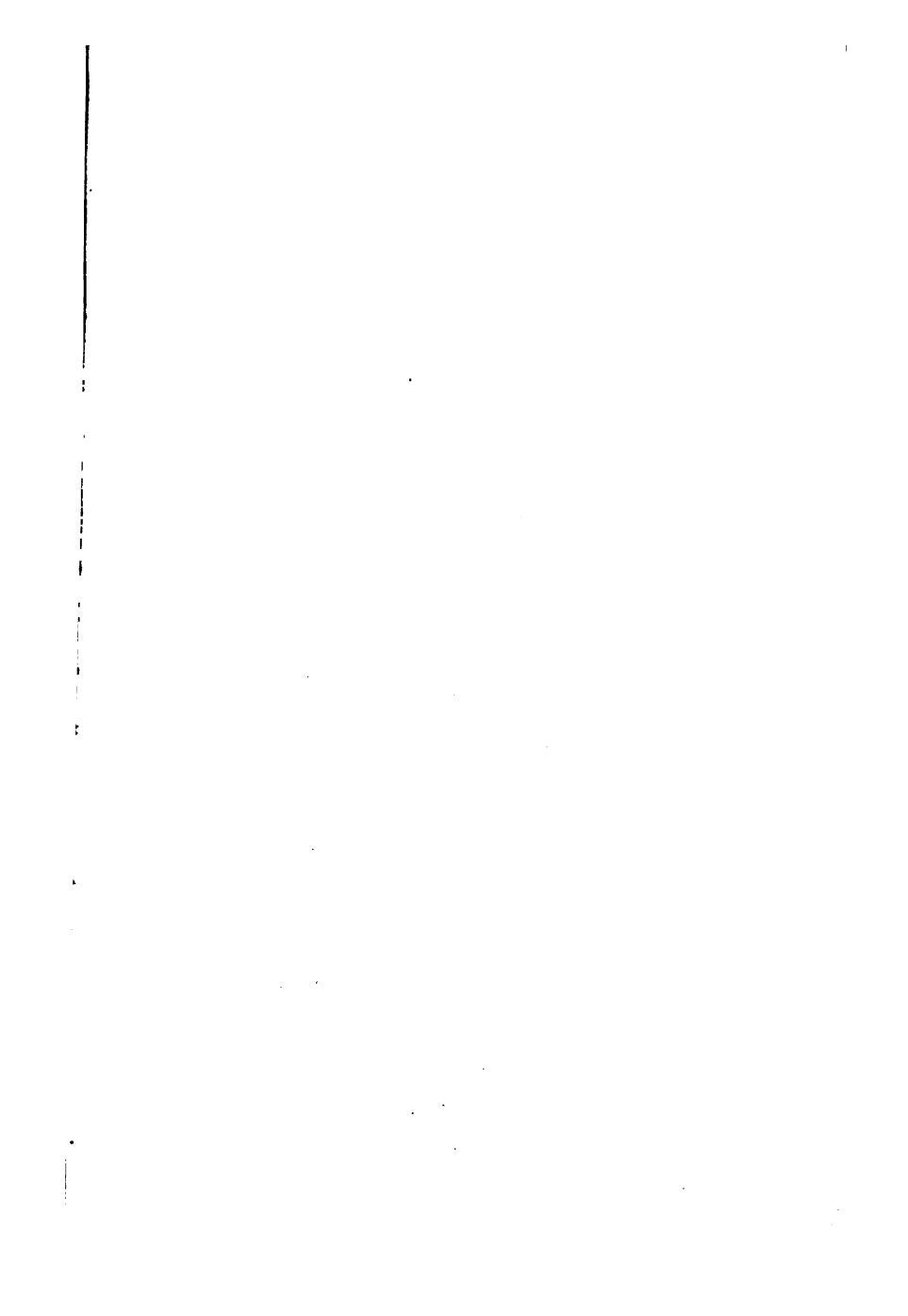












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